

FITZ'S

BRASSERIE

CHRISTMAS DAY SET LUNCH

£225pp - includes a welcome glass of English Sparkling Wine.

Selection of festive canapes

Bread course

STARTERS

Red mullet bouillabaisse with aioli and herb crackers

Venison and duck terrine with grain mustard and remoulade

Roasted heritage beetroots, goat's cheese, blackberries, truffled honey

Chicken liver parfait with toasted brioche and onion chutney

MAINS

Bronze turkey, goose fat roast potatoes, pigs in blankets,
thyme and brown butter bread sauce

Braised beef feather blade, onion puree, truffled mash, sauce bordelaise

Red wine poached halibut, lardons, silver skin onions and wild mushroom

Roasted celeriac and winter truffle risotto

PALATE CLEANSER

Mandarin and yuzu sorbet (v)

DESSERTS

Christmas pudding, brandy custard and red current (v)

Chocolate Cremieux boche de noel, chestnut cream and meringue (v)

Gingerbread cheesecake, spiced poached apple, rum & raisin ice cream (v)

Winterberry panna cotta, nutty crumble, tuile (ve)

PETIT FOUR Mince pie, Vanilla and rum chocolate truffle

(v) = vegetarian | (ve) = vegan | (ve)** = vegan option available. Adults need around 2,000kcal a day. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.