

WINE & PAIRINGS CHRISTMAS DAY 5-COURSE MENU

£150.00

Members receive a complimentary bottle of Quob Park Classic Cuvée.

Available Christmas Day Lunch Only.

Arrival drinks from 12:30pm served in informal areas outside of the main restaurant. After lunch service is finished, the bar and casual seating areas will remain open for drinks until 6:00pm. Dress to impress; suits optional.

10% Discretionary Service Charge – Only 5% Discretionary Service Charge for Great Cellar Wine Club Members. Additional Gratuities Optional.

Due to the nature of this menu, full payment is required at the time of booking. Pre-orders are required as early as possible. Wine & Pairing Suggested Recommendations are subject to change due to the availability of rare vintages.

GREAT CELLAR 'WINE & PAIRINGS' SUGGESTED RECOMMENDATIONS

Our 'Exceptional Sparkling' Wine flight, three still Wine flight options and Our 'Anthology' Wine flight are available to pair with this menu. All wine flights are 3 x 125ml glasses per person unless otherwise stated.

Wine Flight Exceptional Sparkling £65.00

2015 Quob Park Blanc de Blancs, Hampshire, England

2015 Quob Park Rosé Saignée, Hampshire, England

2018 Quob Park 1120 Heritage Prestige Rosé, Hampshire, England

Wine Flight Classic £145.00

2020 Xisto Cru Douro Branco, Luis Seabra, Portugal

2017 Valbuena 5°, Vega Sicilia, Ribera del Duero, Spain

2007 Chateau Rieussec, Sauternes, France

Wine Flight Prestige £356.00

1996 Chateau du Margaux Pavillon Blanc, France

2012 Domaine Armand Rousseau Pere et Fils Gevrey-Chambertin, Cote de Nuits, France

1990 Chateau D'yquem, 1er Grand Cru Classé Supérieur, Sauternes, Bordeaux, France

Wine Flight Exceptional £460.00

2014 Domaine Francois Raveneau Montee de Tonnerre, Chablis Premier Cru, France

2008 Chateau Mouton Rothschild, 1er Grand Cru Classé, Pauillac, Bordeaux, France

1990 Chateau D'yquem, 1er Grand Cru Classé Supérieur, Sauternes, Bordeaux, France

Wine Flight Anthology £450.00

3 x 75ml per glass - Tasting Trio of Château d'Yquem Vintages 2006, 2013, 2018

HORS D'OEUVRES

Canapés Paired with Exceptional Sparkling

Canapés paired with a 125ml glass of one of our Exceptional English Sparkling Wines.

AMUSE BOUCHE

Amuse Bouche, Breads, Olive Oils, Butter & Salts

Chosen each day by our Michelin-trained, Award-Winning Executive Chef Scott Garner to enhance your 'Wine & Pairings' experience.

STARTERS

Crayfish and King Prawn Cocktail

Crayfish and king prawn cocktail, spiced tomato jelly, Marie Rose sauce.

Confit Duck Terrine

Confit duck terrine, pork cheeks & piccalilli.

Goats Cheese and Fig Tart

Goats cheese and fig tart, roasted red onion & pine nuts.

MAINS & SIDES

Crown of Norfolk Turkey, stuffed with Sage & Cranberry

Crown of Norfolk Turkey, stuffed with sage and cranberry, wrapped in streaky bacon.

Roast Sirloin Of Beef

Roast sirloin of beef, field mushrooms & roasted shallot.

Each of the above is accompanied by our Christmas Sides

Duck fat roast potatoes, Brussels sprouts and pancetta, carrot & swede mash, sourdough bread sauce, Yorkshire puddings and pigs in blankets.

Wild Mushroom & Cranberry Wellington

Wild Mushroom & Cranberry Wellington, with seasonal accompaniments

OPTIONAL CHEESE

'Wine & Pairings' Cheese Plate £15.00

Tête de Moine flowers plus three of the very best artisanal British, French and International award-winning cheeses. Additional cheeses available.

DESSERTS

Christmas Pudding with White Chocolate

Christmas Pudding White Chocolate & Brandy.

Prune, Armagnac and Chocolate Ganache Tart

Prune & armagnac tart, citrus crème fraiche.

COFFEE & PETIT FOURS

Your Choice of Coffee with Festive Mince Pie

Coffee or Tea and Festive Mince Pie served with Brandy Butter.