

FOUND Christmas Day Menu

Glass of Palmers Brut Champagne

STARTERS

Roast butternut squash soup, toasted pumpkin seeds (VG)

Oak Smoked Salmon, crème fraiche, shallots, crispy caperberries & potato cake

Heritage beetroot salad, chèvre, candied walnuts & pine nuts (V)

Pan fried King Scallops, Boudin noir, cauliflower puree, truffle dressing

Ham hock terrine, piccalilli, grilled sourdough

PALATE CLEANSER

Prosecco & pomegranate sorbet

MAINS

Vegan Wellington, sweet potato, spinach, wild mushrooms, vegan pastry, served braised red cabbage, root vegetables, sautéed Brussel sprouts, mash & gravy (VG)

Roast Turkey Ballotine, sage & onion stuffing, duck fat roasted potatoes & vegetables, pigs in blankets & gravy

Poached fillet of halibut with Champagne sauce & Avruga caviar, roasted salsify, celeriac purée, buttered leeks

Beef Wellington with braised red cabbage, seasonal vegetables, sautéed Brussel sprouts, duck fat roasted potatoes, red wine jus

DESSERTS

Chocolate Fondant, vegan vanilla ice cream (VG)

Christmas pudding with warm custard

Crème Brulee with shortbread

Paxton & Whitfield cheese & biscuits, served with Scottish oat cakes, celery & spiced pear chutney

AFTERS

Mince pie & tea or coffee

£90 per person

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.