



Bingham

CHRISTMAS DAY GARDEN ROOMS

3 COURSES FOR £95

CHILDREN AGED 5-12 £45

STARTER

WILD MUSHROOM CAKE - PARMESAN CUSTARD
pumpkin veloute, sage oil, toasted hazelnuts, black winter truffle

HAY SMOKED TROUT - NATIVE LOBSTER
avocado, micro heirloom beetroots, compressed cucumber, mint miso, lobster crackling

HAM HOCK - FOIE GRAS TERRINE
apple and fig compote, pickled shimeji, glazed balsamic, toasted fruit brioche

We want to offer you the best service so please let us know of any dietary requirements you may have.

A discretionary 12.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.

CHRISTMAS DAY GARDEN ROOMS

MAIN

ATLANTIC COD - HAND DIVED SCALLOPS
cauliflower, olive and caper salsa, puy lentils, Jersey royal, herb crust, lemon butter sauce

CORN FED FREE RANGE TURKEY
pork and apple stuffing, truffle potatoes, truffle puree, cranberry sauce, turkey gravy

SCOTTISH GRASS FED BEEF FILLET - CRISPY OX CHEEK
celeriac and potato gratin, glazed roscoff onion, charred leeks, onion puree, thyme jus

All main courses are served with sharing portions of roast potatoes and seasonal vegetables

DESSERT

CHRISTMAS PUDDING TRIFLE
raspberry jam, muscovado sponge, vanilla ice cream

CARAMEL CHOCOLATE MOUSSE
chocolate ganache, hazelnut ice cream

CHEESE BOARD
cheese crackers, grapes, quince compote

TEA, COFFEE & MINCE PIES