



CHRISTMAS DAY SET

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*Crafted to perfection
with all the festive cheer
and none of the fuss.*

5 Courses £125 per person

Welcome

Home cured trout blini, horseradish crème fraîche, dill
Sourdough bread & salted butter, Nocellara olives v

To Start

Pine-smoked beetroot tartare, goat's curd, melba toast v
Ox cheek & Stilton croquettes, Port & redcurrant sauce gf
Jerusalem artichoke tart, chestnut gremolata, pickled walnuts pb
Hand-dived South Coast scallop, Exmoor caviar, smoked bacon, artichoke puree, sea herbs gf

Main Course

Beef Wellington, girolles, clotted cream mash, roast carrot, cavolo nero & bone marrow jus
Pan roast halibut, clams, dauphinoise, samphire, Champagne & butter sauce gf
Forest mushroom & Wigmore pithivier, crushed celeriac, winter greens, caramelised onion gravy v
Roast English turkey, pork & sage stuffing, goose fat potatoes, crushed root veg, sprouts,
roast parsnip, pig in blanket, bread sauce & gravy


To Follow

Brioche bread & butter pudding, marmalade, crème Anglaise v
Dark chocolate brownie, rum-soaked raisins, brown butter cream v
Apple, fig & chestnut crumble, bay leaf custard v* gf
Christmas pudding, Cognac cream v
British cheese board: Pitchfork Cheddar, Long Clawson, Wigmore, quince jelly, celery & seeded crackers v

To Finish

Glass of Port, Sauternes or Pedro Ximenes
Mini mince pie, cognac cream





Bring on the cheer,
your perfect
Christmas party
starts here.



Scan to unwrap the
magic and take a peek
at our crafted
Christmas.

www.thephene.com/christmas

*We source our ingredients from Britain's best farmers, growers,
fishers and foragers to bring out the season's flavours.*

v (vegetarian) pb (plant based/vegan) v* (vegetarian, but available plant-based on request)
gf (gluten ingredient free) Please be aware that food containing allergens is prepared in our kitchen,
meaning we cannot completely guarantee their absence. A discretionary 12.5% service charge
will be added to your bill and shared gratefully and in entirety by our team.