



The Clock N8

RESTAURANT . BAR . GRILL

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CHRISTMAS DAY MENU

A chilled glass of Piper Heidsieck Champagne on arrival

CANAPÉ SELECTION

Aged Irish Beef Tartare on toasted sourdough, cured egg yolk & condiments

Seared Yellowfin Tuna, wasabi aioli on crispy rice morsels

Hasselback potatoes, truffled cheese cream, aromatic herbs

STARTERS

Charcoal black ink Tortelloni with Devon crab & Mascarpone, Sea asparagus & lemon butter sauce

Duck confit with Foie gras terrine, homemade grape chutney & brioche

Cured Scottish salmon, beetroot, buttermilk, Ikura & dill scented oil

Sous - vide baby leeks with Harissa butter sauce & soft garlic herbs crumb

MAIN COURSES

Beef Wellington, watercress salad & red Bordeaux wine sauce

Herb fed pot bronze Turkey breast, chestnut stuffing, cranberry sauce & seasonal vegetables

Grilled Hereford Rib eye steak, bone marrow sauce, triple cooked duck fat potatoes

Alaskan Halibut fillet, salt baked celeriac, samphire & bisque

Roasted Cauliflower, hazelnut & Tuscan truffle vinaigrette, artichoke giardiniera

DESSERTS

Christmas Pudding, Madagascan vanilla custard & Cognac molecules

Sticky Toffee pudding, Baileys Ice Cream

Amedei dark chocolate tart, Bronte pistachio Ice cream

Artisanal English cheese board, chilli jam & classic crackers (add £5.00 for a glass of Tawny port)

4 COURSES £85.50 (Petit fours & coffee included)

All prices are inclusive of VAT.

A 12.5% discretionary service charge will be added to your final bill.

If you have any allergies, please notify your waiter prior to placing your order.