

Tony Parkin
at
THE TUDOR ROOM

*"After years of honing my craft I believe in using only the best seasonal produce
and cooking it simply with the respect it deserves in a relaxed and unique setting
delivering a memorable experience to our guests"*

Head Chef - Tony Parkin

CHRISTMAS EVE

SMOKED EEL & CAVIAR TARLET

Parmesan & Truffle Croquette
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PARSNIP

Sherry, Vanilla, Duck Liver  
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ORKNEY SCALLOP

Caviar, Celeriac, Granny Smith
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AGED CHALLAN DUCK

Beetroot, Pine, Duck Broth  
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70% CHOCOLATE

Satsuma
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STEM GINGER GATEAU

Crème Fraîche, Jersey Milk  
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MIGNARDISE SELECTION

£120 per person

All prices are inclusive of VAT at 20%. A discretionary charge of 12.5% will be added to your account.
Some of our dishes may contain allergens, please ask a member of staff should you require any further information