

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 DAY LUNCH

STILTON & MULLED WINE
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SMOKED EEL & CAVIAR TARLET  
Parmesan & Truffle Croquette  
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TURBOT
Lemongrass, Leek, Caviar
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DUCK & MADEIRA CONSOMMÉ  
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AGED CHALLAN DUCK
Red Cabbage, Beetroot, Confit Potatoes, Sprout Tops
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STEM GINGER GATEAU  
Crème Fraîche, Jersey Milk  
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SELECTION OF SEASONAL CHEESES
Chutney
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£175 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