

Christmas Day

Carvery Menu

£99 PER PERSON

STARTERS

Venison & Beef Shin Terrine toasted ciabatta, onion marmalade & pickled gherkins

Creamy Italian Burrata confit tomatoes, pesto, toasted sourdough V

Coquilles St Jacques classic dish of scallops baked in a rich white wine cheese sauce & pomme purée

Celeriac & Apple Soup sourdough **vegan**

Crab Crumpet lightly dressed crab meat, crème fraîche, avocado on toasted buttered sourdough crumpet, pea shoots, chilli dressing

MAINS

SUMPTUOUS FESTIVE CARVERY

Roast Ballotine of Turkey

Sirloin of Beef

Rosemary Roast Rack of Lamb

With all the trimmings pigs in blankets, bacon-wrapped cranberry & chestnut stuffing balls, rosemary roast potatoes, Yorkshire pudding, parsnip mash, glazed carrots, braised red cabbage, cauliflower cheese, Brussels sprouts & chestnuts, cranberry sauce, redcurrant & mint sauce & homemade gravy

Root Vegetable Wellington butternut squash, sweet potato, carrot & mushroom encased in golden puff pastry topped with poppy seeds, vegan feta, pea shoots & pomegranate seeds, served with roasted potatoes, parsnips & veggie gravy **vegan**

Pan Seared Halibut lemon & caper butter sauce, creamy mash & wilted spinach

DESSERTS

Traditional Christmas Pudding served with vanilla ice cream, mini mince pie

Apple Crumble with 'pour your own' custard **NGCI**

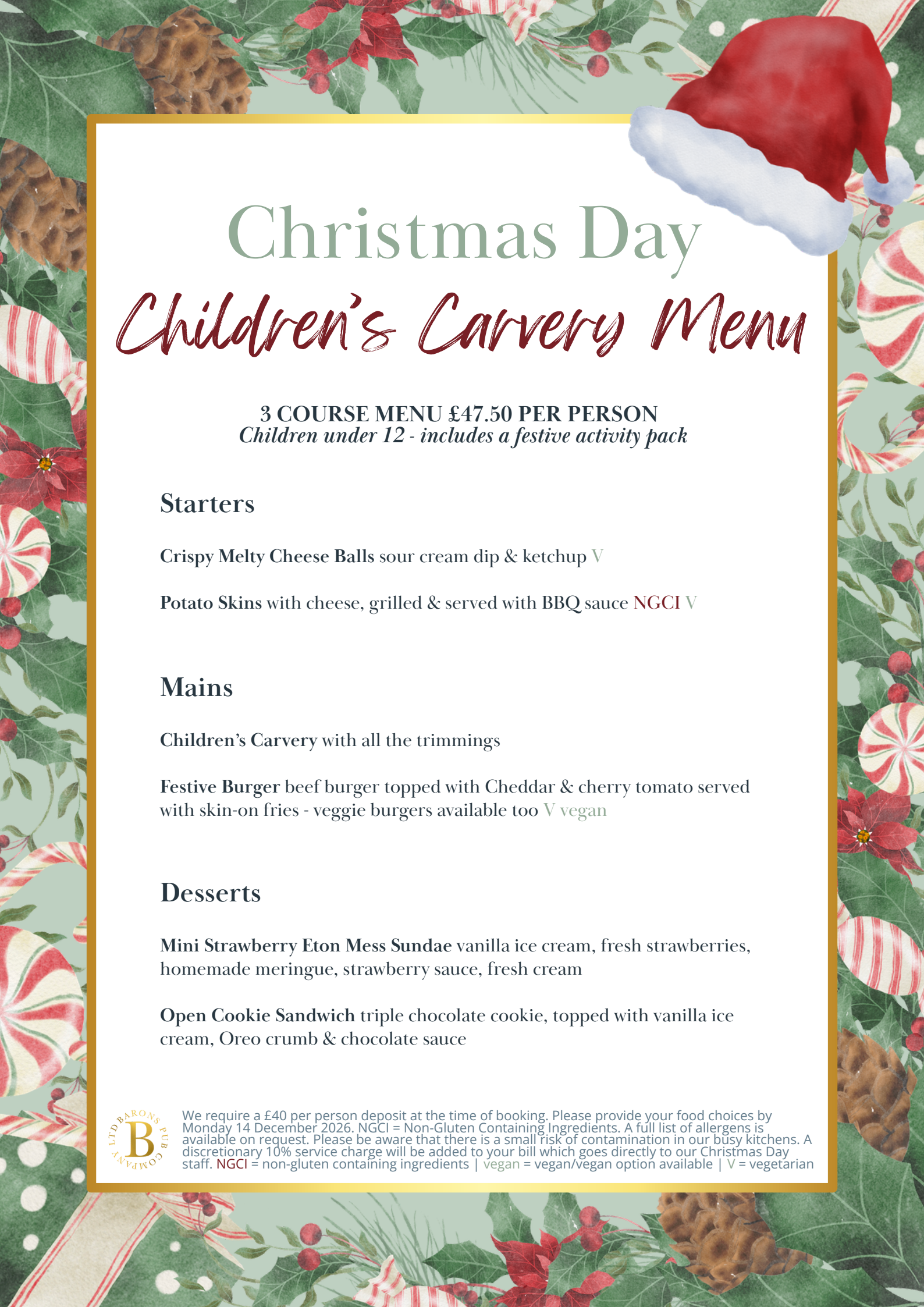
Fresh Strawberry Pavlova with vanilla ice cream, fresh berries, berry coulis & fresh cream **NGCI**

Warm Chocolate Brownie homemade Baileys cream & hot chocolate sauce **NGCI**

Berry Christmas Sorbet raspberry sorbet with fruit of the forest compote **NGCI** **vegan**

Add Cheese & Biscuits £10 supplement per person

English Mature Cheddar, Blue Stilton & Brie served with biscuits, fruits & relish



Christmas Day

Children's Carvery Menu

3 COURSE MENU £47.50 PER PERSON
Children under 12 - includes a festive activity pack

Starters

Crispy Melty Cheese Balls sour cream dip & ketchup V

Potato Skins with cheese, grilled & served with BBQ sauce **NGCI** V

Mains

Children's Carvery with all the trimmings

Festive Burger beef burger topped with Cheddar & cherry tomato served with skin-on fries - veggie burgers available too V **vegan**

Desserts

Mini Strawberry Eton Mess Sundae vanilla ice cream, fresh strawberries, homemade meringue, strawberry sauce, fresh cream

Open Cookie Sandwich triple chocolate cookie, topped with vanilla ice cream, Oreo crumb & chocolate sauce



We require a £40 per person deposit at the time of booking. Please provide your food choices by Monday 14 December 2026. **NGCI** = Non-Gluten Containing Ingredients. A full list of allergens is available on request. Please be aware that there is a small risk of contamination in our busy kitchens. A discretionary 10% service charge will be added to your bill which goes directly to our Christmas Day staff. **NGCI** = non-gluten containing ingredients | **vegan** = vegan/vegan option available | **V** = vegetarian