

Christmas Day

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

Roast Ballotine of Turkey pigs in blankets, bacon-wrapped cranberry & chestnut stuffing balls, crispy roast potatoes, gravy, parsnips, carrots, red cabbage, cranberry sauce, cauliflower cheese, swede mash, & Brussels sprouts

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

28-day aged 7oz Fillet Steak dauphinoise potatoes, peppercorn sauce, roasted tomato, mushroom, & roasted shallot

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

Rack of Lamb crispy roast potatoes, redcurrant & mint sauce, fresh seasonal vegetables

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 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

Roast Ballotine of Turkey pig in blanket, sage & onion stuffing, crispy roast potatoes, parsnips, cranberry sauce, fresh vegetables & gravy

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