



CHRISTMAS DAY MENU

12 noon - 16.00

Relax and allow us to take care of the cooking this Christmas.

£80
per person

£35
per child

A selection of nibbles and fresh bread

STARTERS

Cauliflower and stilton soup, sourdough

Venison carpaccio, walnuts, pear and salsify

Scallops, black pudding, parsnip and pomegranate

Crispy goat's cheese, beetroot, apple and orange

Smoked salmon, horseradish, capers, dill and brown bread

MAINS

Roast turkey, sage stuffing, roast potatoes, pigs in blankets, seasonal vegetables and gravy

Roast sirloin of beef, Yorkshire pudding, roast potatoes seasonal vegetables and gravy

Venison haunch, red cabbage, celeriac and sloe gin

Stone bass, crab croquette, pickled turnip and citrus sauce

Wild mushroom and spinach wellington, smoked garlic

DESSERTS

Warm Christmas pudding and brandy cream

Passion fruit cheesecake, coconut and white chocolate

Apple frangipane and almond ice cream

Dark chocolate mousse, chocolate sorbet and ginger snaps

Selection of cheese, biscuits and chutneys

Tea, coffee and chocolates

A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £30 per person is required at the time of the booking. 100% of the deposit is non-refundable. Pre-orders must be received 10 days prior the date of the event.