



Christmas Day Menu

£75 / £37.50 for kids

ON ARRIVAL

Glass of bubbles & Amuse Bouche

Goat's cheese & wild mushroom croquette with a fig & date chutney (v) (gf)

Chestnut houmous, rosemary & sherry caramel on toast (pb)

Fig, cured ham & mozzarella skewer with balsamic glaze (gf)

TO START

Roasted butternut squash, ginger & thyme soup, toasted sunflower seeds, parsley & tomato salsa (pb) (gf)

Gin cured salmon, fennel citrus salad, crème fraîche & keta caviar (gf)

Venison, pork & green peppercorn terrine, blackberries with sourdough

MAINS

English Rose free-range turkey, pork & sage stuffing, pig in blankets, rosemary potatoes, root vegetables, sprouts, cranberry sauce & gravy

Mushroom & cashew Wellington, grilled king oyster mushroom, shallot gravy & all the trimmings (pb)

Pan fried halibut, spinach, samphire, new potatoes, with a crab & white wine sauce (gf)

Seared beef fillet, cavolo nero cabbage, sautéed wild mushrooms, roasted root vegetables, rosemary potatoes & port jus (gf)

PUDDINGS

Sticky toffee pudding, Madagascan vanilla ice cream (v) (gf)

Christmas pudding & brandy sauce (v)

Apple & raspberry crumble tart, Calvados custard (pb)

Stilton, plum chutney, celery, grapes & seeded crackers

TO FINISH

Coffee & petit fours

If you have specific dietary requirements or require allergy information, please ask.
Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 12.5% service charge will be added to your bill.

V (vegetarian) PB (plant based) GF (gluten free)

