

Christmas Day

LUNCH & DINNER

3 courses £65 per person

3 courses £32 | Children *under 12*

For bookings of 12 pax or more,
a 50% pre-payment is required upon
booking, with the remaining balance
due at departure.

STARTERS

Spiced butternut squash soup, crispy potato croutons, peas, chives, herb oil, soya yoghurt (VG) (GF)

Beetroot gravadlax, cured salmon with candy beetroot shavings, pickled watermelon, whipped feta cheese, pea shoots and pitta crisps

Ham hock and piccalilli terrine, curly endive, red chicory, pickle and crostini

MAINS

Guinea fowl paupiettes stuffed with wild mushrooms, festive root vegetable panache, red current jus (GF)

Slow braised feather blade of beef, masala wine jus, lardons of bacon, pearl onions and button mushrooms, creamy mash, sautéed kale (GF)

Roast stone bass, shellfish bisque, prawns, parsley mash, sautéed kale, herb oil (GF)

Tagliatelle, peppery wild rocket pesto, sautéed sprouts and chestnuts, vegan Italian hard cheese

The ultimate festive turkey sandwich – grilled 4 oz. turkey patty and a 4 oz. sage & onion sausage patty, stacked with crisp streaky bacon & cranberry sauce, served in a toasted brioche bun, with a side of sweet potato fries and turkey gravy

DESSERTS

Panettone bread & butter pudding,
Christmas pudding ice cream (V)

Chocolate and orange pavlova, meringue with chocolate and orange ice cream, candied peel, and blood oranges (V)

Chocolate and mimosa cheesecake (GF/VG)

FOOD ALLERGIES & INTOLERANCES
(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans.
(GF) indicates Gluten Free. (N) indicates contains Nuts.

Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see website for full T&Cs.

