



Christmas Day

Champagne & Canapés on arrival

Carrot & ginger soup, crispy carrots, coriander gremolata (gf) (vg)

Potted pork & rabbit, pickled plum chutney, toasted sourdough

King prawn & crayfish cocktail, pickled cucumber, fennel & Bloody Mary sauce (gf)

Roasted beetroot carpaccio, whipped vegan feta, balsamic vinaigrette,
lemon & hazelnut crumb (gf) (vg)



Traditional turkey, crushed potatoes, carrots & parsnips, pigs in blankets, sage & onion stuffing, braised red cabbage, sprouts, bread sauce, cranberry sauce, gravy

Beef fillet, crushed potatoes, carrots & parsnips, pigs in blankets, braised red cabbage, sprouts, Yorkshire pudding

Pan-roasted duck breast, potato & celeriac dauphinoise, braised chicory, green beans, cranberry, veal jus (gf)

Pan-fried hake fillet, creamed potatoes, charred leeks, red pepper sauce, cockle velouté (gf)

Mushroom, squash & nut en croute, crushed potatoes, carrots & parsnips, sage & onion stuffing, kale, sprouts, gravy (vg)



Christmas pudding, brandy cream (gf)

Mulled winter berry crème brûlée, ginger snap biscuit

Black forest trifle, dark chocolate, boozy cherry & amaretti

Sticky orange, almond & cranberry sponge, caramelised oranges, cinnamon cream (gf) (vg)

Cheese board, pickled pear, walnuts, crackers (Supplement £5)

Adult £85 | Child £40

*Due to the current economic climate we reserve the right to amend / substitute products if for any reason there are issues within our supply chain.
All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.
Full allergen information for food & drink is available upon request.
(gf) gluten-free, (v) vegetarian, (vg) vegan*