

Christmas Day Menu

12.00 noon - 2.00pm

Take the stress out of the kitchen this Christmas.
Sit back, relax and let us do all the hard work.

£75 PER PERSON | HALF PRICE FOR CHILDREN
(up to 12 years old)

Glass of Prosecco

Appetiser from the Chef

Starters

Lobster & Cognac bisque
rouille

Wood pigeon
artichoke & black truffle salad

Beetroot cured salmon
& smoked salmon terrine
Café de Paris butter

Chicory tart
walnut & pear salad,
deep fried blue cheese

Mains

All served with roast potatoes & seasonal vegetables

Roast turkey
cranberry & chestnut stuffing, pigs in
blankets, sprouts, lemon & thyme jus

Venison haunch
shallot tatin, spinach, salsify,
red wine & port reduction

Spelt risotto
butternut squash,
gorgonzola, pumpkin seeds

Pan-fried halibut
smoked bacon,
pearl onions, girolles

Puddings

Christmas pudding
brandy butter, redcurrants

Mulled apple tart
ovaltine ice cream

Dark chocolate & orange fondant
milk ice cream, winter hedgerow compote

Clementine & gingerbread trifle

Coffee & petit fours

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. Children are charged at 50% of the menu cost.