



CHRISTMAS DAY

£69 per person

£35 per child

STARTERS

Celeriac, toasted hazelnut & truffle soup, fresh bread

Carpaccio of local venison, blue cheese bon bon, salsa verde, rocket

Seared scallops, black pudding purée, crispy pancetta

Smoked Berkshire pheasant breast, pickled carrot, sprout purée, blackberries

Crayfish & crab tian, pickled cucumber, preserved lemon dressing

MAINS

Roasted local turkey, seasonal vegetables, apricot and sage stuffing, goose fat roasted potatoes, pigs in blankets

Roasted dry-aged rib of beef, Yorkshire pudding, all the traditional trimmings

Moroccan spiced lamb rump, sticky breast of lamb, pomegranate and apricot Israeli cous cous

Golden-fried gnocchi, parsnip purée, wild mushrooms, sautéed sprout tops, Parmesan shavings

Pan-fried fillet of turbot, saffron potatoes, cavolo nero, roasted heritage carrots, chive butter sauce

PUDDINGS

Traditional Christmas pudding, brandy sauce

Clementine & cranberry cake, Cointreau cream

Dark chocolate fondant, cherry brandy compote, vanilla pod ice-cream

Apple & frangipane tart, apple sorbet

Selection of artisan cheeses, chutney, biscuits

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.

vg=vegan, v=vegetarian