

Christmas Day

MENU



£79.95 PER PERSON

TO START

A premium selection of amuse-bouche

STARTERS

Baked Camembert

With honey, rosemary & garlic cloves served with rustic bread croûtes, homemade red onion chutney & celery

Satay Chicken Skewers

Vegetarian & vegan options available

Grilled marinated pieces of chicken on skewers served with a spicy peanut sauce

Luxury Potted Pate

Luxury chicken pate with apricot & tarragon with an apricot chutney & sourdough bread

Salmon Gravavlax (available)

Dijon crème fraîche, pickled cucumber & rye bread

Butternut Squash Soup

Served with seasoned croutons

MAINS

Lamb Shank

Served with creamy mash, red wine jus & honey glazed carrots

Lemon & Tarragon Seabass

Grilled seabass with a lemon & tarragon butter served with a white truffle potato gratin & samphire

Black Cherry Duck

Duck breast served with a deep dark cherry sauce, creamy dauphinoise potatoes & tender stem broccoli

Butternut Squash & Caramelised Onion Tart

A vegan beetroot shortcrust pastry tart with a filling of butternut squash, caramelised onions & spinach, topped with a quinoa & mixed seed crumb, served with crushed new potatoes & fine beans & sweet onion jus

Christmas Roast

Roasts are served with:

Roast potatoes, stuffing, creamed savoy, parsnip purée, roasted root vegetables, honeyed carrots, buttered greens, brussels sprouts, gravy, Yorkshire pudding. With pigs in blankets and sides & trimmings altered for vegetarian roast

A choice of perfectly cooked roasts:

- Turkey with Orange & Thyme
- Honey Roast Gammon
- 21 Day Aged Mature British Beef
-  * Butternut Squash & Red Onion Tart

Please, request any change to your sides. Additional sides available.

G.F.
available

*Contains nuts

DESSERTS

British Blackcurrant Prosecco Cheesecake

Luxury baked cheesecake with blackcurrants in a prosecco glaze served with a vanilla pod ice cream

Apple & Cinnamon Crumble

Stewed fruit crumble served with custard or ice cream.

Trio of Ice Cream or Sorbets

Ask your server for our sorbet options

Salted caramel, dark chocolate & amarena cherry & vanilla ice cream topped with a chocolate swirl

Cheese & Biscuits

A trio of British cheeses, served with fruit chutney & biscuits

Luxury Christmas Pudding (G.F. available)

Served with vanilla & brandy custard

Snowflake Belgian Chocolate Brownie

Homemade chocolate brownie, drizzled in milk & white chocolate & fudge sauce, topped with white chocolate & honey comb ice cream

 (available)

TO FINISH:

Mince pies,
coffee or tea
& brandy

Subject to availability, some dishes may vary to source the best quality.

 Gluten Free labeled dishes are available with a gluten free option, ask your server before ordering.

Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our allergen menu which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.

Festive

MENU



£24.95 TWO COURSES | £29.95 THREE COURSES

STARTERS

Butternut Squash Soup

Served with seasoned croutons

Classic Prawn Cocktail

Dressed with Marie rose sauce,
served with sour dough bread

available

Chicken Liver & Redcurrant Pâté

A smooth chicken liver pâté with brandy &
redcurrants with rustic bread &
spiced cranberry chutney

Breaded Brie

Soft brie coated in golden bread crumbs,
served with cranberry jam

Bourbon Skewers

Crispy pork belly pieces on a
skewer in a sticky bourbon sauce

MAINS

10oz Sirloin Steak *£6 Supplement

21-day dry aged sirloin, served with thick cut chips, grilled
mushroom & tomato, homemade, mushroom & port sauce

available

Salmon Velouté available

Salmon fillet in a velouté sauce served with sautéed new
potatoes, tender stem broccoli & samphire & a velouté sauce

Cranberry & Brie Chicken

Rolled breast of chicken stuffed with cranberry & brie,
wrapped in porchetta ham, served with chunky chips,
roasted vegetables & redcurrant gravy

Squash, Brie, Beetroot & Truffle Infused Oil Tart

available

Roasted squash & brie tart with beetroot chutney
and sauce with truffle infused oil & vintage cheddar.
served with seasonal greens & roasted thyme potatoes

Festive Burger

6 oz prime beef burger topped with, bacon & melted cheddar,
in a toasted brioche bun with cranberry jam, topped with pigs in
blankets, served with beef dripping sauce & thick cut chips

options available

Festive Roast

Roasts are served with:

Roast potatoes, stuffing, creamed savoy, parsnip purée, roasted root vegetables, honeyed carrots, buttered greens, brussels sprouts,
gravy, Yorkshire pudding. With pigs in blankets and sides & trimmings altered for vegetarian roast

A choice of perfectly cooked roasts:

- Turkey with Orange & Thyme

- Honey Roast Gammon

- Traditional Nut Roast

An individual slice of pumpkin seeds,
sunflower seeds, brown rice & mushrooms

G.F.
available

Please, request any change to your sides. Additional sides available.

*Contains nuts

DESSERTS

Traditional Christmas Pudding

Served with brandy & vanilla custard

available

Cheese & Biscuits (£3 Surcharge)

A trio of British cheeses,
served with fruit chutney & biscuits

Winter Berry Eton Mess

Meringue, chantilly cream,
winter berries and ice cream

Winter Wonderland Sundae

Vanilla ice cream layered with chocolate brownie pieces,
chocolate & fudge sauce, chocolate sprinkles & whipped cream

Decadent Double Chocolate Cheesecake

Chocolate biscuit base, chocolate cheesecake filling topped with cream,
finished with mini marshmallows & chocolate flake pieces

Toffee Apple Crumble

Baked apples with a sweet toffee sauce topped with a
golden crumble served with custard or vanilla ice cream

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