



CHRISTMAS SET MENU

2 COURSES 39 *or* 3 COURSES 45

TO START

JERUSALEM ARTICHOKE SOUP (V)
roasted chestnut, truffle oil and toasted ciabatta with garlic & herb butter. 513 kcal
VG-M option available 464 kcal

BAKED VINTAGE CHEESE & GUINNESS® RAREBIT
roasted hazelnuts, honey & toasted sourdough. 629 kcal

WILD BOAR & COGNAC PÂTÉ*
fig & honey chutney, baguettini & truffle butter. 457 kcal

PAN-FRIED GARLIC & CHILLI BUTTER KING PRAWNS
crab meat slaw, wasabi & avocado purée and a soy, honey & mustard dressing. 330 kcal

THE MIDDLE

TURKEY WITH ALL THE TRIMMINGS
pork & apricot stuffing, pigs in blankets, roasted potatoes, carrots, parsnips & sprouts, chestnuts, bread sauce, turkey gravy & cranberry sauce. 1274 kcal

PAN-FRIED CHALK STREAM TROUT†
sapphire and crab risotto & herb oil. 695 kcal

ENGLISH WILD VENISON HAUNCH
truffle dauphinoise, garlic & herb butter glazed cavolo nero, rich beef & red wine jus and fresh blackberries. 559 kcal

SYMPPLICITY 'NDUJA & MUSHROOM PASTA RAGU (VG)
tagliatelle pasta, rich red wine & miso† sauce, herb crumbs, herb oil and red micro sorrel. 377 kcal

TO FINISH

CHRISTMAS PUDDING (V)
brandy sauce & Chantilly cream. 623 kcal

WINTER CHEESE BOARD
Président petit camembert, Barber's Vintage cheddar, Stilton®, caramelised red onion chutney & sea salt crackers. 539 kcal

SOURDOUGH TREACLE TART (V)
clotted cream vanilla ice cream & vanilla custard. 653 kcal

BLACK FOREST FONDANT
chocolate sponge pudding, cherry compote & chocolate cream ganache with gin-soaked cherries and white chocolate & honeycomb ice cream. 558 kcal

CHOCOLATE BROWNIE (VG-M)
vegan vanilla ice cream & blackberry coulis. 551 kcal

Adults need around 2000 kcal a day.

Subject to availability. A deposit may be required to confirm your booking. Full payment may be requested ahead of your booking date - full details will be provided at the time of your booking. This menu is available on/between 10th November-24th December and 27th-31st December 2025.

Promotions offered alongside this menu may vary during this period. We reserve the right to withdraw or change this menu at any time and without notice. A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team.

DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all food & drinks - please inform staff of any allergies before placing your order, as menus do not list all ingredients. We cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Information about our ingredients is available on request.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. *Also contains chicken meat. † Contains alcohol.

Menu items may be subject to change. All bookings will receive a confirmation of the relevant menus prior to your booking date.

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