



SET MENU

2 COURSES 35 *or* 3 COURSES 40

TO START

PAN-FRIED GARLIC & CHILLI BUTTER KING PRAWNS

crab meat slaw, smashed avocado, wasabi & avocado purée & soy dressing. 285 kcal

WILD BOAR & COGNAC PÂTÉ*

fig & honey chutney, baguettini & truffle butter. 461 kcal

BAKED AMBER CHEESE & GUINNESS RAREBIT

roasted hazelnuts, honey & toasted sourdough. 629 kcal

MAPLE ROASTED PARSNIP & GRANNY SMITH APPLE SOUP (VG-M)

crispy onion, chives & toasted ciabatta. 247 kcal

THE MIDDLE

BBQ-SPICED ROASTED BUTTERNUT SQUASH (VG-M)

wild mushroom & cranberry stuffing & Tenderstem® broccoli. 604 kcal

PAN-FRIED CHALK STREAM TROUT

samphire & crab risotto & herb oil. 695 kcal

TURKEY WITH ALL THE TRIMMINGS

pork & apricot stuffing, pigs in blankets, roasted potatoes, carrots, parsnips & sprouts, chestnuts, bread sauce & turkey gravy. 1285 kcal

ENGLISH WILD VENISON HAUNCH

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

TO FINISH

CHRISTMAS PUDDING (V)

brandy sauce & Chantilly cream. 623 kcal

WHITE CHOCOLATE &

WINTER BERRY ROULADE (V)

winter berry compote, hazelnut, apricot, raspberry & white chocolate bark, with blackcurrant & clotted cream ice cream. 778 kcal

CHOCOLATE BROWNIE (VG-M)

vegan vanilla ice cream** & blackberry coulis. 547 kcal

FILTHY CHOCOLATE FONDANT (V)

salted caramel sauce, hazelnut, apricot, raspberry & white chocolate bark & clotted cream vanilla ice cream. 976 kcal


WINTER CHEESE BOARD

quince & crackers. 532 kcal

Finish in Style

ADD A CHRISTMAS PUDDING ESPRESSO MARTINI 10

vanilla vodka, coffee liqueur, Solo coffee concentrate & winter spice syrup.



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 11th November-24th December and 27th-31st December 2024.

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 nuts.

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