



CHRISTMAS DAY

6 COURSES

with a complimentary glass of Prosecco

SAMPLE MENU

1. SELECTION OF CANAPÉS

HAND-PICKED DEVON CRAB

wasabi & avocado purée
on a sea salt cracker. 31 kcal

POACHED PEAR, STILTON® & PROSCIUTTO

on a sea salt cracker. 97 kcal

HARISSA AUBERGINE

harissa coconut yoghurt,
cucumber, pomegranate,
herb oil & micro flowers. 65 kcal

2. TO START

ROASTED SWEET POTATO VELOUTÉ (VG-M)

truffle oil, toasted pecans &
toasted sourdough. 481 kcal

BAKED VINTAGE CHEESE & GUINNESS® RAREBIT

roasted hazelnuts, honey &
toasted sourdough. 629 kcal

PAN-FRIED WOOD PIGEON

thyme-smoked beetroot, whipped goat's
cheese & roasted hazelnuts. 549 kcal

SALMON & CRAB CANNELLONI

smashed avocado, beetroot two ways,
almond granola & fresh horseradish. 215 kcal

3. *Palate Cleanser* BLOOD ORANGE FLAVOURED SORBET (VG-M) 53 kcal

4. 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 HALIBUT

crab & lobster glaze chowder, truffle dauphinoise
and garlic & herb butter cavolo nero. 629 kcal

PAN-ROASTED FILLET OF BEEF

triple-cooked chips, roasted carrots,
buttered cabbage, crispy fried onions &
béarnaise sauce. 1046 kcal

BETROOT, SWEET POTATO & WILD MUSHROOM

BOURGUIGNON PIE* (VG)
roasted potatoes, carrots, parsnips, sprouts,
chestnuts & vegan gravy. 1027 kcal

5. TO FINISH

WINTER CHEESE BOARD

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

CHOCOLATE BROWNIE (VG-M)

vegan vanilla ice cream & blackberry coulis.
551 kcal

CHRISTMAS PUDDING (V)

brandy sauce & Chantilly cream. 623 kcal

SOURDOUGH TREACLE TART (V)

clotted cream vanilla ice cream &
vanilla custard. 653 kcal

6. *Before You Go* TEA OR COFFEE & A MINCE PIE (V) 130 kcal

ask for today's selection and kcal information

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 25th 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.

† Contains alcohol.

(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.

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

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