



Christmas Menu

2 courses £24.50 – 3 courses £29.50

To Begin

Gin cured salmon, crab & dill mousse with keta caviar, pickled seaweed salad & toast

Roasted parsnip & celeriac soup, crumbed chestnuts, parsnip crisps
& parsley oil (pb) (gf)

Game, pork & green peppercorn terrine, blackberries & sourdough

Sumac roasted pumpkin, red & white quinoa tabbouleh with pomegranate seeds
& plant-based raita (pb) (gf)



The Main Course

Mushroom & cashew Wellington, grilled king oyster mushroom, shallot gravy
& all the trimmings (pb)

Pan fried cod, saffron mash, spinach, crayfish, mussels & lobster bisque

English Rose free-range turkey, pork & sage stuffing, pig in blankets, rosemary
potatoes, root vegetables, sprouts, cranberry sauce & gravy

Braised ox cheek, white bean & truffle puree, kale, roasted beetroot, baby onions
& port jus (gf)



A Sweet Treat

Chocolate dome, praline Chantilly cream & crushed hazelnuts

Baked New York cheesecake, mango sorbet & kumquat compote (pb) (gf)

Christmas pudding & brandy sauce (v)

Stilton, spicy plum chutney, celery & water biscuits



Coffee and chocolate truffles (v)

If you have specific dietary requirements or require allergy information, please ask.
Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 12.5% service charge will be added to your bill.

V (vegetarian) PB (plant based) GF (gluten free)



Christmas Day Menu

£75 / £37.50 for kids

On arrival

Glass of bubbles & Amuse Bouche

Goat's cheese & wild mushroom croquette with a fig & date chutney (v) (gf)

Chestnut houmous, rosemary & sherry caramel on toast (pb)

Fig, cured ham & mozzarella skewer with balsamic glaze (gf)



To Start

Roasted butternut squash, ginger & thyme soup, toasted sunflower seeds, parsley & tomato salsa (pb) (gf)

Gin cured salmon, fennel citrus salad, crème fraîche & keta caviar (gf)

Venison, pork & green peppercorn terrine, blackberries with sourdough



Mains

English Rose free-range turkey, pork & sage stuffing, pig in blankets, rosemary potatoes, root vegetables, sprouts, cranberry sauce & gravy

Mushroom & cashew Wellington, grilled king oyster mushroom, shallot gravy & all the trimmings (pb)

Pan fried halibut, spinach, samphire, new potatoes, with a crab & white wine sauce (gf)

Seared beef fillet, cavolo nero cabbage, sautéed wild mushrooms, roasted root vegetables, rosemary potatoes & port jus (gf)



Puddings

Sticky toffee pudding, Madagascan vanilla ice cream (v) (gf)

Christmas pudding & brandy sauce (v)

Apple & raspberry crumble tart, Calvados custard (pb)

Stilton, plum chutney, celery, grapes & seeded crackers

To Finish

Coffee & petit fours

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