

Christmas Day

• £110 per adult | £55 per child (under 12)
12pm – 4:30pm •

AMUSE - BOUCHE

Roast Cauliflower & leek velouté

Truffles, crispy pancetta
(Vegetarian alternative available)

STARTERS

Slow cooked venison casserole

Silver skin onions, wild mushrooms and home baked sourdough (gf)

Smoked & poached salmon terrine

Prawn and dill dressing, samphire and rocket salad, pumpernickel

Roasted beetroot, goats' cheese and hazelnut galette

Baby red chard, confit shallot dressing (v, ve, gf)

MAINS

Traditional roast turkey, orange and chestnut stuffing

Honey roast vegetables, sprouts, roast potatoes, pigs in blankets, rich turkey gravy (gf)

Roast rump of lamb

Dauphinoise potatoes, butternut squash purée, wilted spinach, rainbow baby carrots, rosemary jus (gf)

Lemon baked hake

Confit sweet peppers, creamy potatoes, crushed peas, tomato butter and caramelised lemon (gf)

Chickpea stew with dates

Turmeric, cinnamon and almonds (v, ve, gf)

DESSERTS

Christmas pudding

Brandy sauce, redcurrants & mint (v, gf)

Blueberry & white chocolate brulee cheesecake

Blueberry compote (v, gf)

Chocolate & orange fondant

Pistachio ice cream (v)

Selection of farmhouse cheeses

Grapes, quince jelly and Artisan crisp bread (v, gf)

A discretionary 10% service will be added to your bill. All weights are uncooked. All prices include VAT at current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

Some of our dishes contain alcohol - please ask a team member for further details.