

Christmas Day

ADULTS 100.00* | CHILDREN 60.00**

CANAPÉS

CHICKEN TERRINE

Mustard mayo,
crispy onions, crostini

SMOKED SALMON BLINI

Chive crème fraîche,
pickled cucumber

TOMATO, MOZZARELLA & ROASTED RED PEPPER TARTLET (VGA)

STARTERS

PEA & WATERCRESS SOUP

Bacon lardons, crème fraîche, bread roll (GFA)

12 HOUR PULLED STICKY OX CHEEK

Rosti potato, pickled onions, crispy kale, port glaze (GF)

DUO OF TROUT

Seared Fillet, Trout Ravioli, rainbow beetroot,
Champagne hollandaise sauce, caviar

PARNSIP BHAJI

Celeriac velouté, sauteed leeks, curry oil (V)

CARAMELISED

RED ONION TARTE TATIN

Glazed pear, pickled courgette,
balsamic & honey dressing (VGN)

SORBET TO CLEANSE

MAINS

TRADITIONAL ROAST TURKEY

Sage & onion stuffing, pigs in blankets,
duck fat roast potatoes, glazed root vegetables,
buttered brussel sprouts, yorkshire pudding,
red wine gravy (GFA)

VENISON LOIN

WRAPPED IN PANCETTA

Venison faggot, fondant potato, tenderstem broccoli,
celeriac & thyme puree, blackberry & red wine jus (GFA)

PAN SEARED STONEBASS

Root vegetable gratin, artichoke puree,
charred leeks, caper hollandaise (GF)

INDIVIDUAL BEEF WELLINGTON

8oz Fillet steak, wrapped in pancetta &
a mushroom duxelles in puff pastry, served with
parsnip puree, buttered baby carrots, asparagus,
Roscoff onion & a red wine jus

BAKED CUMIN CAULIFLOWER

Hasselback potatoes, baby carrot, kale & crispy
sprout fricassee, tahini & yoghurt dressing (VGN)

HARISSA BUTTERNUT SQUASH

Feta & beetroot roulade in crispy filo pastry,
garlic roasted potatoes, wilted spinach,
glazed root vegetables (V)

DESSERTS

PEAR & BLACKBERRY FRANGIPANE TART

Blackberry compote, clotted cream, tuile biscuit

DARK CHOCOLATE DELICE

Chantilly cream, raspberry compote,
chocolate crumb

CHRISTMAS PUDDING

Crème anglaise (GFA)

BAILEYS & OREO CHEESECAKE

Vanilla ice cream, honeycomb

ORANGE & POLENTA SPONGE

Roasted apricots, coconut yoghurt (VGN)

COFFEE AND MINCE PIES



VG Suitable for both vegan and vegetarians. GF Gluten free. GFA Gluten free alternative.

*£50 deposit required per person. **Children under 12 years old. Menu is subject to change. S10725.22170

CHRISTMAS Day

make YOUR BOOKING NOW

Complete your booking form and when you're ready, talk to a member of staff.
Check your order and then hand it back to us with your deposit of £50 per person.

YOUR DETAILS

Party Name	Mr / Mrs / Miss / Ms
Forename	Surname
Address	
Town / City	
County	Postcode
Tel No.	Email
Date of Booking	Time

STARTERS

NUMBER
REQUIRED

Pea & Watercress Soup (GFA)	
12 Hour Pulled Sticky Ox Cheek (GF)	
Duo of Trout	
Parnsip Bhaji (V)	
Caramelised Red Onion Tarte Tatin (VGN)	

MAINS

NUMBER
REQUIRED

Traditional Roast Turkey (GFA)	
Venison Loin Wrapped in Pancetta (GFA)	
Individual Beef Wellington	
Pan Seared Stonebass (GF)	
Baked Cumin Cauliflower (VGN)	
Harissa Butternut Squash (V)	

DESSERTS

NUMBER
REQUIRED

Pear & Blackberry Frangipane Tart	
Christmas Pudding (GFA)	
Dark Chocolate Delice	
Baileys & Oreo Cheesecake	
Orange & Polenta Sponge (VGN)	

SPECIAL REQUESTS / DIETARY REQUIREMENTS

**Please enclose a deposit of £50 per person
with your completed booking form.**

I enclose a deposit/payment
to the value of

£

Cancellations must be made in writing with 14 days notice; failure
to give such notice may result in a requirement for payment in full.

Please note menu is subject to change. Food allergy notice: if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order. A deposit of £50 per person is required for parties dining from our Christmas Day menu (25th December 2024). Parties are required to submit a pre-order for food one week before they are booked to dine. Cancellations must be made in writing with 14 days notice, failure to give such information may result in a requirement for payment in full.