

CHRISTMAS DAY MENU

• £80 PER ADULT • £45 PER CHILD (UNDER 13) •



AMUSE BOUCHE

JERUSALEM ARTICHOKE & CHESTNUT
SOUP



STARTERS

CHICKEN LIVER PARFAIT
PEAR & GINGER CHUTNEY,
SOURDOUGH

CRAB & CRAYFISH RAVIOLI
LOBSTER BISQUE, SEA VEG

WILD MUSHROOM & PISTACHIO
HASH
PICKLED MUSHROOMS, SOURDOUGH



MAINS

ALL SERVED WITH SEASONAL GREENS,
BRAISED RED CABBAGE & CAULIFLOWER
CHEESE.

BALLOTINE OF TURKEY
CHESTNUT & CRANBERRY STUFFING,
CARROT PUREE, TURKEY JUS

35-DAY DRY-AGED STRIPLOIN
OX CHEEK PIE, CELERIAC PUREE, JUS

PAN-FRIED HALIBUT
DUCHESS POTATOES, SAMPHIRE, CHAM-
PAGNE & DILL SAUCE

CELERIAC, HAZELNUT & CHICORY
WELLINGTON
CARROT PUREE, GRAVY



DESSERTS

CHRISTMAS PUDDING
BRANDY ANGLAISE, ORANGE
MARMALADE ICE CREAM

CLEMENTINE BRULEE TRIFLE
CLEMENTINE GEL, CINNAMON
SPONGE

AFTER EIGHT FONDANT
WHITE CHOCOLATE MOUSSE,
BURNT CHOCOLATE



TO FINISH

LOCAL CHEESE BOARD
GRAPES, CELERY, CRACKERS, CHUTNEY

FOOD ALLERGIES & INTOLERANCES

(*gf = gluten free options available), (gf = gluten free), (v = vegetarian), (vgn = vegan)

A service charge of 10% will be added to your final bill.

A Deposit Of £40 Per Person and A Pre-Order Is Required