CHRISTMAS DAY 2025



Pomegranite gin fizz on arrival

TO START

Traditional French onion soup blue cheese croute (v)

Smoked salmon & prawn terrine pickled cucumber, crispy capers, watercress and melba toast

Beef carpaccio Parmesan shavings, rocket with truffle oil dressing, whipped horseradish cream

Salt-baked heritage beetroot goats cheese beignet and balsamic glaze (v)

Cucumber & lime granita

TO FOLLOW

Roasted turkey crown pigs in blankets with pork & marmalade stuffing, buttered Savoy cabbage, duck-fat roasted potatoes

Slow-roasted lamb shank

butternut squash, spinach & sage barley risotto with rich red wine jus

Baked monkfish wrapped in Speck ham

purple-sprouting broccoli, cavolo nero with shellfish bisque and lemon-crushed potatoes

Chestnut, mushroom & camembert Wellington

maple-glazed carrots, root veg dauphinoise, cranberries and jus (v)

Christmas trimmings

maple-roasted Brussel sprouts & chestnuts, braised red cabbage, honey & thyme-roasted carrots & parsnips

TO FINISH

Traditional mixed fruit Christmas pudding vanilla brandy custard (v)

Rich chocolate tart sweet malt parfait and honeycomb crumble

Honey-roasted pears lavender cream & candied walnuts (v)

Cheese board of blue and seasonal cheese

spiced apple chutney, grapes and artisan biscuits (v)

Mince pies with coffee

£91 per person

This menu is available by pre-order only ... please ask for details

Our menu may be subject to change if there are issues with our suppliers over the festive season

Nut, wheat and dairy products are used in our kitchen and we can tailor some dishes to vegetarian and vegan requests, so please ask our team to answer any allergen or dietary questions you may have before you order.

A discretionary 10% service charge will be added to your bill to be shared by the team and chefs that looked after you