



CHRISTMAS DAY MENU

3 courses - £120 per person

WELCOME DRINK - *NYE Timber sparkling or Sparkling Elderflower*

CANAPES ON ARRIVAL

STARTERS

FENNEL & LEEK SOUP - *walnuts & tumeric, focaccia* (VGN)

CRISPY SOFT SHELL CRAB - *mango & watercress salad, chilli & lime dressing* (GF)

CHICKEN LIVER & BRANDY PARFAIT - *pistachio crumb, sticky fig relish, focaccia*

WILD MUSHROOM & TARRAGON CROSTINI - *micro herbs* (VGN)

MAINS

TURKEY WRAPPED IN BACON - *stuffed with sage & onion, pigs in blankets, goose fat roasties, brussel sprouts, glazed roots, red cabbage* (GF)

RACK OF LAMB - *pomme anna, tenderstem broccoli, chantennay carrots, mint jus*

PAN FRIED HALIBUT - *saffron potato fondant, samphire, asparagus, salsa verde*

ROUND COURGETTE - *stuffed with puy lentils & mushroom, roasties, brussel sprouts, glazed roots, red cabbage* (GF)

FILLET STEAK - *pomme anna, asparagus, pink peppercorn sauce*

DESSERTS

CHRISTMAS PUDDING - *sugar pulled hazelnuts, brandy crème Anglaise*

RHUBARB & GINGER CHEESECAKE - *poached rhubarb* (VGN/GF)

PANETTONE BREAD & BUTTER PUDDING - *crème Anglaise*

CHOCOLATE & PEANUT BUTTER STACK - *honeycomb shards, clotted cream ice cream*



Deposits and T&C's

A non refundable deposit of £50 per person is required for parties dining from our festive menu. All pre orders are required by 1st December, 2025. Cancellations must be made in writing within 14 days of booking date, failure to give such information may result in a requirement for payment in full.

When ordering your food and drink please inform a member of the team if you have a food allergy or intolerance. Please note that traces of allergens used in the kitchen may be present.

A discretionary service charge of 12.5% will added to your bill. All prices include VAT

