



*Christmas Day  
Menu*

**£135 per person**

*On Arrival*

Glass of Champagne or Alcohol-Free sparkling wine

Selection of canapes

*Starters*

Duck liver parfait, orange & cranberry compôte, Winter leaves, toasted brioche (D,E,G,S)

Tiger prawn & fresh crab, spiced Marie Rose sauce, baby gem, rye sourdough (CR,D,E,G)

Roast parsnip soup, parsnip crisps, candy chestnut, sourdough (G,VG)

Pork and cranberry scotch egg, Chefs' piccalilli (E,G,M,S)

Beetroot and horseradish arancini, watercress emulsion, micro herbs (G,VG)

Black treacle cured salmon gravlax, dill, compressed cucumber, pumpernickel (F,G,VG)

*Main Courses*

Roast breast of turkey, chestnut & cranberry stuffing, seasonal accompaniments, cranberry relish (D,E,G)

Fillet of beef wellington, roasted Châteaux potatoes, buttered tenderstem broccoli, port jus (D,E,G,S)

Baked Turbot, Samphire, salmon caviar mash, brown butter hollandaise (D,E,F)

Crown Prince pumpkin, walnut crumb, seasonal accompaniments (G,N,VG)

Pan roasted breast of duck, fondant potatoes, artichoke purée, rainbowchard & red current jus (D,E,G,N,S)



Traditional Christmas pudding,  
brandy custard, red currents  
**(E,G,N,S,V)**

Caramel tart, vanilla ice cream  
**(D,E,G,V)**

Chocolate Marquis, honeycomb,  
burnt orange puree, blood orange  
sorbet **(D,E,SY,V)**

Raspberry & vanilla bean cheesecake,  
raspberry sorbet **(D,G,V)**

Vegan chocolate mousse, coconut  
pannacotta, maple granola **(G,SY,VG)**

English cheeseboard, pickles,  
chutney & crackers **(G,SY,VG)**

Some of our dishes contain the following allergens  
or are suitable for vegetarian/vegan:

**(C - CELERY, CR - CRUSTACEAN, D - DAIRY,  
E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD,  
MO - MOLLUSCS, N - NUTS, P - PEANUTS,  
S - SULPHITES, SS - SESAME, SY - SOY,  
V - VEGETARIAN, VG - VEGAN)**

## TERMS AND CONDITIONS

A non-refundable 50% deposit (per person)  
required at the time of booking along with  
card details to secure the reservation.

The remaining balance is due by 5pm  
on Monday 11th December. If this is not  
received by then, we reserve the right to  
charge your card for the remaining balance.  
If we are unsuccessful in charging your card  
then we reserve the right to make your  
table available.

Any amendments to the table must be  
made by 5pm on Monday 11th December .

If your table is to cancel after 5pm on  
Monday 11th December then we reserve  
the right to charge your card for the full  
amount or remaining balance per person.

In the event of a no-show then we reserve  
the right to charge your card for the full  
amount or remaining balance per person.

Children up to the age of 10 years old  
will be charged half the cost for a smaller  
portion.

A discretionary service charge of 10% will be  
added to all tables.

We apologise for such strict terms &  
conditions but we must protect our business  
and staff that give up special days like this.

