



Christmas Day Menu

£135 per person

For The Table

Glass of Champagne or Alcohol-Free sparkling wine

Warm rosemary focaccia, treacle butter, savoury snacks

Starters

Lobster bisque, saffron rouille, garlic croutes (CR,G,D,S,E)

Heritage beetroot carpaccio, candied walnuts, vegan feta, clementine dressing (N,SY,VG)

Smoked ham hock & duck liver terrine, smoked apple, toasted honey brioche (D,E,G,S)

Oak smoked organic salmon, crème fraîche, caviar, buckwheat pancakes (D,E,F,G)

Beef pastrami, piccalilli, toasted sourdough (D,E,G,M,P,S)

Main Courses

Roast Norfolk bronze turkey breast, chestnut & cranberry stuffed leg, seasonal accompaniments, red wine gravy & bread sauce (D,E,G,S)

Roast fillet of dry aged beef, cocotte potatoes, seasonal vegetables, bearnaise sauce (D,E,S)

Grilled Dover sole, cockle & samphire velouté, saffron potatoes, braised fennel (CR,D,F)

Lion's mane mushroom, teriyaki rice noodles, thai vegetables (G,SY,VG)

Pan fried fillet of sea bass, potato & crab dumpling, baby spinach, curry vinaigrette (CR,D,E,F)





Traditional Christmas pudding,
brandy custard, roasted pecans
(D,E,G,N,S)

Dark chocolate delice, honeycomb,
fromage blanc sorbet (D,E,G,SY)

Lemon tart, raspberry sorbet (D,E,G)

Mango & white chocolate pavlova,
chamomile granola, rose chocolate
crumb (D,E,G,SY)

Vegan sherry trifle (G,SY)

Tunworth cheese, honey glazed
crumpet, rum soaked prunes
(D,E,G,S)

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)
is required at the time of booking along with
card details to secure the reservation.

The remaining balance is due by 5pm on
Friday 5th December 2025. 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.

We require a pre-order of food for every
booking which is also due in on Friday 5th
December.

Any amendments to the table must be
made by 5pm on Friday 5th December. If
your table is to cancel after 5pm on Friday
5th 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 12.5% 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.

