



Christmas Menu

ADULT £105.95 | KIDS(7-11 YEARS) £49.95

KIDS(3-6 YEARS) (KIDS' MENU ONLY) £28.95

BREAD PLATTER

Pinwheel & pesto slice / sourdough / christmas stollen loaf slice / cheese stuffed garlic bread with truffle butter / olive & balsamic



STARTERS

Octopus Carpaccio

With orange, cherry and vinegar dressing, served with baby watercress salad.

Jerusalem Artichoke Soup

with fennel crisps, toasted sourdough bread

Spicy King Prawn Cocktail

with kimchi salad and Tabasco cocktail sauce

Wild Forest Mushroom Pithivier

with red wine-braised salsify and charred pearl onions

Gochujang & Cherry-Glazed Lamb Chops

with saffron mash and kiwi salsa

Duck Terrine with Chestnut

with plum chutney and toasted pumpernickel bread

MAINS

All our mains are served with sautéed festive greens, roast potatoes, creamy spinach, roasted carrots & parsnips, and pigs in blankets tossed in honey and mustard.

Roast Turkey Parcels (G)

with stuffing, cider & Calvados gravy, crispy ham, cranberry sauce & butternut squash purée

Roast Beef (G)

with Yorkshire pudding, fresh horseradish, red wine gravy, roasted shallots & butternut squash purée

Stout-Braised Lamb Shanks

herb crust, butternut squash puree, roasted shallots & mint jus

Rosemary & Sage Porchetta (G)

with mustard cream jus, butternut squash purée, roasted shallots & crackling

Pan-Seared Halibut & Salmon Caviar

with creamy spinach, potato gnocchi, chive oil & microherbs

Paccheri all'Arrabbiata

with spicy marinara sauce, baby burrata, chive oil & microherbs

(PLEASE ASK FOR OPTIONS) V = Vegetarian options available | VE = Vegan options available | G = Gluten-free options available. Please ask a member of staff for details. All dishes may contain nuts, nut derivatives or other allergens. Please inform a member of staff of any food allergies, intolerances or dietary requirements before ordering.

DESSERTS

Christmas Pudding (G)

Brandy sauce & vanilla ice cream

Black Forest Pavlova

Chocolate meringue, boozy cherries, sour cherry compote & dark chocolate mousse

Salted Caramel Soufflé

with crème anglaise, vanilla ice cream, caramel sauce

Chocolate Délice

caramelised nut feuilletine crumbs & dulce de leche

Lemon Meringue Tart

raspberry sorbet & candied orange peel

Petit Fours (Pâte de Fruit / Chocolate Bonbons)

Mince Pies with Tea & Coffee

