



Christmas Day

On arrival

A glass of sparkling Bellini

To Start

Sweet potato and coconut soup, toasted coconut, brioche croutons (V) (GF / VG option)

Prawns in crème fraiche and dill sauce on asparagus, soft boiled egg (GF)

Searred pigeon breast, mixed leaves, lardons, toasted hazelnuts, red wine dressing (N) (GF)

Beetroot tart tatin, rocket and grana padano salad, balsamic reduction (V)

The Main Event

Roast turkey, pig in blanket, chestnut and sausage stuffing, cranberry sauce, turkey gravy (GF)

*Roasted beef rib-eye, Yorkshire pudding, red wine sauce, creamed horseradish

Turkey and beef served with roast potatoes and seasonal vegetables

Pan fried lemon sole, saffron potatoes, asparagus, black truffle, lobster and champagne sauce (GF)

Pan roasted Portobello steak, potato gratin, green beans, wild mushroom and truffle sauce (VG)

To Follow

Christmas pudding, brandy cream (GF / VG option)

Poached pear, vanilla ice cream, biscotti (GF option)

Chocolate and rum pot, caramelised banana, coconut shortbread

British cheese board, dried fruit and nuts, crackers (GF option) (N)

To Finish

Coffee, Mince pies and homemade shortbread

£60 per person / £30 children up to 12 years

*We aim to cook our rib-eye to medium

As per Government restrictions we are taking bookings for up to six people.

Booking is essential. Please contact us directly for availability. We ask for full payment and your menu choices by Tuesday 1st December.

If you have any allergies or intolerances, please let us know so that we can advise you on suitable dishes.

GF = Dish has no gluten containing ingredients. GF option = Gluten free bread / crackers available upon request.

