

CHRISTMAS DAY

EAT, DRINK & BE MERRY

4 courses | 80 per person

Celebrating with
little ones?
Half price for
kids under 10

STARTERS

Roasted Red Pepper & Spiced Sweet Potato Soup, crusty bread [ve]

Caramelised Shallot & Thyme Tarte Tatin [ve]

Smoked Salmon Rilette, dill bagel, capers & lemon cream

Ham Hock Terrine, spiced apple compote & sourdough thins

MAINS

Poached Lobster Tail, lobster croquette, saffron roasted cauliflower, wilted spinach, shallot & caper butter sauce

Feather Blade of Beef, sweet potato purée, slow roasted baby shallots, pancetta & red wine jus [gf]

Traditional Roast Turkey, sage & lemon thyme stuffing, garlic & thyme roasties, roasted carrots, parsnips & brussels sprouts, pigs in blankets, bread sauce & gravy

Wild Mushroom & Spinach Wellington, garlic confit, roasted root vegetables, garlic & thyme roasties & jus [ve]

DESSERTS

Sticky Toffee & Pear Pudding, served with maple & walnut ice cream or vegan butterscotch sauce [n]

Chocolate Orange Tart, festive spiced whipped cream & popping candy

Traditional Christmas Pudding, cherry brandy custard & redcurrants [n]

Lemon Crème Brûlée & shortbread

Vanilla & Coconut Rice Pudding, ginger dunkers [ve] [n] [gf]

CHEESE

Four of our Finest Cheeses, spiced apple chutney & sourdough crackers with a sloe gin tippie

£10pp deposit (including kids) required to confirm your reservation & full balance must be paid by 1st December 2020. Pre-orders for all Christmas Day bookings must be made by Wednesday 16th December 2020.

Please ask a member of the team for additional gluten free options.
Allergies? For the ingredients in each one of our dishes, please ask to see our Allergen Matrix. Wheat & nuts are used daily in our kitchen. If you have a food allergy or intolerance, please speak to a member of the team before you order your food or drinks. [ve] vegan | [v] vegetarian | [gf] gluten free | [n] contains nuts or may contain traces of nuts