



Christmas Day Menu

£80 per head for adults - £45 per head for kids under 12
Small children / babies ask the manager for one course options

PRE-STARTER

Celeriac & apple soup, truffle croutons, herb oil (VG)

STARTERS

Lobster & prawn cocktail
Cos lettuce, apple, cucumber, Marie rose

Duck liver parfait
Confit onion & sherry marmalade, frisée, toasted sourdough

Smoked salmon mousse
Pickled cucumber, shaved fennel, onion seed cracker

Roasted squash & endive salad (VG)
Lovage crumb, vegan labneh, pomegranate, coriander, clementine

MAINS

Roast Norfolk bronze turkey
Roast potatoes, sprouts, pigs in blankets, roast carrots, bread sauce & turkey gravy

Roasted sirloin of Herefordshire beef
Roast potatoes, sprouts, chestnuts, roast carrots, Yorkshire pudding & red wine gravy

Grilled fillet of seabass
Cornish crab crushed potatoes, savoy cabbage, sauce vierge

Wild mushroom Wellington (VG)
Chestnuts, sprouts, glazed carrots, vegan gravy

PRE DESSERT

Lemon posset
Earl grey prunes, honey crumble

PUDDINGS

Christmas pudding
Brandy butter, vanilla custard

Valrhona chocolate pot
Honeycomb, crème fraîche

Sticky toffee pudding (V)
Toffee sauce, vanilla ice cream

Cheeseboard
Stilton & Lincolnshire poacher, crackers & chutney

AFTERS

Mince pies



AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU