



CHRISTMAS DAY MENU

2026 • £105 PER PERSON

TO START

French Onion Soup

Gruyère croûte & crispy shallots

Seared King Scallops

Cauliflower purée, crispy pancetta & spiced apple

Ham Hock & Piccalilli Terrine

Pickled vegetables, mustard dressing & toasted sourdough

Caramelised Shallot & Goat's Cheese Tart (V)

Balsamic figs, crispy sage & dressed leaves

Roasted Beetroot & Whipped Vegan Feta (VE)

Toasted pumpkin seeds, orange, balsamic & rocket

INTERLUDE — CHAMPAGNE SORBET

FOR MAIN

Traditional Roast Turkey

Roast potatoes, pigs in blankets, stuffing, seasonal vegetables & gravy

Fillet of Beef Wellington

Creamy mash, glazed carrots, tenderstem broccoli & Madeira jus

Slow-Braised Lamb Shank

Creamy garlic & thyme mash, maple-glazed roots, winter greens & rosemary jus

Roasted Cod Loin

Chive-crushed potatoes, buttered leeks, samphire & Champagne velouté

Root Vegetable Bourguignon Pithivier (VE)

Hasselback potatoes, glazed carrots, winter greens & rich red wine sauce

TO FINISH

Traditional Christmas Pudding

Warm brandy sauce & redcurrants

Christmas Trifle

Sherry sponge, raspberry jelly, vanilla custard, Chantilly cream & toasted almonds

Coconut & Rum Rice Pudding Brûlée (VE)

Rum-roasted pineapple & ginger biscuit

Local Cheese Plate

Local cheeses, crackers, grapes, celery & festive chutney

Winter Berry Eton Mess

Cinnamon meringue, mulled winter berries, vanilla Chantilly & candied orange

(V) VEGETARIAN

(VE) VEGAN

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

*An optional 10% service charge will be added to your bill.
100% of the service charge goes to our team.*