

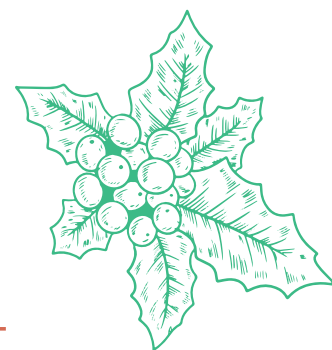
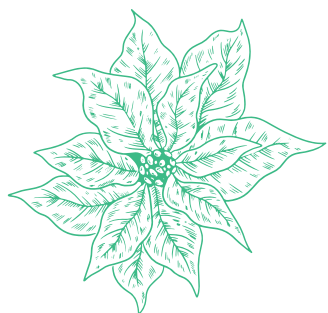
CHRISTMAS DAY MENU

£120

5 course meal & a drink on arrival

Early Booker Discount 15%

if booked before 6th November 2026



Starters

PAN SEARED SCALLOPS

served with black pudding, cauliflower & ginger puree
(serve with small heads of cauliflower) micro coriander

HOMEMADE ROASTED SWEET POTATO

MILD CHILLI SOUP | VG/GFA

served with thyme toast

PORK BELLY STRIPS | GF

served with caramelised apple puree, port & apple reduction

BEETROOT TART'TARTIN | VG/GF

rocket & chard, plant-based feta, pumpkin seeds,
star anise, orange segments & roasted chestnuts
served with a drizzle of hot honey

BAKED CAMEMBERT | GFA

MUST SHARE BETWEEN 2

with rosemary and garlic & served with ciabatta,
olives, homemade rich tomato relish

Palate Cleanser

CHAMPAGNE SORBET

Mains

ROAST TURKEY

turkey breast served with fluffy & crispy roast potatoes, Yorkshire pud, honey glazed carrots & parsnips,
roasted chestnut Brussel sprouts, pork & apricot stuffing and pig in blanket & gravy

FILLET STEAK

cooked pink, dauphinoise potatoes, field mushroom, tenderstem broccoli, peppercorn sauce

ROASTED VEGETABLE WELLINGTON

A selection of roasted vegetables, mushroom duxelles wrapped in puff pastry, served with roasted
chestnut Brussel spouts, boulangère potatoes butternut squash & parsnip puree

PAN SEARED HALIBUT

dauphinoise potatoes, roasted beetroot & cherry tomatoes, lemon caper sauce

Desserts

CHRISTMAS PUDDING | V

served with brandy sauce or ice cream

SELECTION OF 3 SCOOPS OF ICE CREAM

WHITE CHOCOLATE & AMARETTO MOUSSE

with amaretti biscuit

HOMEMADE CHOCOLATE & COINTREAU TORT

ADD A CHEESE BOARD

for £15

KEY LIME PIE | VG

COFFEE (OR TEA) AND MINCE PIE

FOR ALLERGENS AND DIETARY REQUIREMENTS PLEASE ASK A TEAM MEMBER. WE DO HAVE NUTS AND GLUTEN IN THE KITCHEN, SO ITEMS MAY CONTAIN TRACES OF, ALTHOUGH WE DO OUR BEST TO NOT CROSS CONTAMINATE, BUT CAN'T GUARANTEE. VEGETARIAN (V) VEGAN (VG) GLUTEN FREE OPTION (GF) GLUTEN FREE OPTION AVAILABLE (GFA)