

FESTIVE FEASTING IN THE OAK ROOM

Our Festive Feasting menu can be enjoyed in our beautiful restaurant for up to six guests.
For parties of seven or larger we suggest one of our intimate private dining rooms.



Cucumber Smoked Salmon Mousse, Pea Shoots, Brown Shrimp & Lemon Vinaigrette

Butternut Squash Soup and Amaretti Biscuits (vegan)

Chicken Liver Pate Glazed w Apricot Chutney & Toasted Brioche

~~~

Stuffed Turkey Breast w Herb Stuffing  
Roast New Potatoes, Winter Vegetables & Turkey Jus

Pan Fried Trout Fillet, Garlic Green Beans & Creamy Orange Sauce

Mushroom Pithivier w Wild Mushrooms (vegan)

~~~

Grand Marnier Iced Soufflé, Orange Peel and Pain d'Epice

Indulgent Chocolate Cream
Cranberry Compote, Crunchy Crumble & Candied Cranberries (vegan)

Christmas Pudding, Brandy Sauce & Redcurrants

3 COURSE LUNCH £25 | 3 COURSE SUPPER £30

Please ask our team if you require information regarding allergens, intolerances or special dietary requirements.
A discretionary 12.5% service charge will be added to your account.

