

CHRISTMAS DAY

12 noon - 4pm

£85 PER PERSON

Relax and leave the cooking to us this Christmas Day

Glass of fizz & homemade breads

STARTERS

Lobster ravioli, tomato fondue, fennel & lobster bisque

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Game terrine, pear chutney, pain d'épices & toasted brioche

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Open wild mushroom tart, mushroom ketchup, frisée & radish salsa

MAINS

Ballotine of turkey, goose fat roast potatoes, bread sauce,
stuffing, cranberry sauce, seasonal vegetables & gravy

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Local venison loin, parsnips,
confit shallots, braised red cabbage & red wine jus

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Wild hake, roast salsify, aubergine caviar & clam Barigoule

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Leek, cep & truffle gratin, chestnuts & toasted hazelnuts

Lemon posset, English cream, candied lemon & sherbet

DESSERTS

Homemade Christmas pudding,
rum butter & brandy sauce Anglaise

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Chocolate tart, salt caramel, orange salad & clementine sorbet

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Yorkshire parkin, vanilla cream, Calvados & apple

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Iced peanut parfait, honeycomb & caramelised bananas

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Selection of artisan cheese: Barkham Blue, Montgomery
& Tunworth served with celery & artisan biscuits

Petit fours served with teas & coffees

A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £30 per person is required at the time of the booking. 100% of the deposit is non-refundable. Pre-orders must be received 10 days prior the date of the event.