



CHRISTMAS DAY

12 pm – 3.00pm

£75

per person



STARTERS

*Spiced pumpkin soup, house breads, whipped butter
Kale, clementine & hazelnut salad, orange dressing
Pickled mackerel, apple & sultana coleslaw, horseradish dressing
Chicken liver parfait, red onion marmalade, Melba toast*



MAINS

*Roasted turkey crown, chestnut & prune stuffing, traditional trimmings, roasting jus
Parsnip gnocchi, butternut purée, roasted baby turnips, root vegetable crisps
Pan-fried turbot, sautéed sprouts & pancetta, champagne beurre blanc
Cider-braised pork belly, pickled apple purée, traditional trimmings, cider jus*

DESSERTS

*Traditional homemade Christmas pudding, brandy sauce
Clementine posset, cranberry compote, cinnamon tuille
Vegan dark chocolate & orange liqueur mousse, brandy snap
Selection of local cheeses, biscuits, spiced chutney*

Tea or coffee, homemade mince pies

*A discretionary service charge of 10% will be added to your bill.
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.*

