

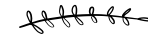
Menu

Ham hock & chicken terrine with spicy golden beetroot, pork crackling, toast and piccalilli

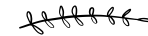
Twice baked cheese souffle with pear poached in porto and apple celery remoulade

Oak-smoked salmon with granny smith salad, red beetroot jelly, wasabi cream and caviar (gf)

Spiced pumpkin soup with rosemary oil (gf,veg)



Champagne Sorbet (gf,veg)

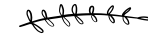


Traditional roast british turkey & all the trimmings, pigs in blankets, roast potatoes, seasonal vegetables

Roast Lamb Rump with dauphinoise potatoes, green beans, cherry tomatoes and rosemary jus (gf)

Char-grilled salmon fillet with green beans, vine cherry tomatoes, chunky chips and bearnaise sauce (gf)

Pumpkin & sage tortelloni with grilled artichoke, sun blushed tomatoes and coconut and lemon sauce (veg)



Traditional Christmas Pudding with a cognac sauce (gf)

Chocolate and coconut tart with raspberry sorbet (gf,veg)

Rhubarb syllabub, ginger cake and rhubarb jelly



Christmas Day Dinner

25th of December 2020

We will welcome you with a selection of Chef's festive canapies and a glass of sparkling wine, served at your table

£59 per person
£29 children up to 12 years old, half portions

gf - gluten free
veg - vegan

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge (12.5%) will be added to your bill. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.