

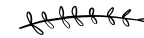
Menu

Corn fed chicken, pistachio & Jerusalem artichoke terrine with Kohlrabi remoulade

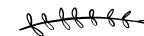
Cornish Lobster, shrimp and crab cocktail with avocado, pink grapefruit, crispy gem lettuce, bound in a classic cocktail sauce (gf)

Twice baked Roquefort soufflé with pear poached in Porto
apple celery remoulade

Spiced pumpkin soup with rosemary oil (gf,veg)



Champagne Sorbet (gf,veg)

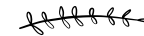


Traditional roast british turkey & all the trimmings, pigs in blankets, roast potatoes, seasonal vegetables

Butter roasted atlantic cod steak, truffle wild mushrooms, pommes Anna, roasted salsify and bordelaise reduction (gf)

Pan-fried 21 days aged beef fillet with oxtail ravioli, celeriac puree, ceps fricassee, watercress and madeira sauce

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 Lunch

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

£109 per person
£59 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.