

Christmas Day



12pm Arrival for 12.30pm Seating

Amuse Bouche & Kir Royale on Arrival

Starters

King Prawn, Lobster & Avocado Cocktail
with Cherry Pancetta & Tempura Samphire

Duck & Port Parfait
with Sour Cherry & Sloe Gin Chutney & Toasted Rustic Bread

Caramelised Shallot & Goats Cheese Tart (V)
with Parmesan Croutons & Rustic Bread

Parsnip & Bramley Apple Soup (V)
with Parmesan Croutons & Rustic Bread

Mains

Hand Carved Roast Turkey
with Pigs In Blankets, Dripping Roasties, Honey Glazed Roots & Buttered Sprouts

Rare Roast Sirloin of Beef & Yorkshire Pudding
with Pigs In Blankets, Dripping Roasties, Honey Glazed Roots & Buttered Sprouts

Confit Duck Leg with Spiced Plums
with Sweet Potato & Parsnip Dauphnaise & Wilted Spinach

Mushroom, Brie & Spinach Wellington (V)
with Shredded Sprouts & Porcini, Spiced Red Cabbage & Black Garlic Sauce

Baked Seabass
with Champ Mash Cake, Grilled Tenderstem Broccoli & Lobster Prosecco & Dill Sauce

Desserts

Traditional Christmas Pudding
with Jersey Cream & Amaretto Custard

White Chocolate & Raspberry Meringue
with Strawberry & Prosecco Sorbet & Glazed Fresh Berries

Espresso & Dark Chocolate Tart
with Tangerine & Fresh Berries

Cheese Board (V)
with Double Gloucester, Shropshire Blue, Somerset Brie, Sloe Gin Chutney, Celery & Grapes

Teas, Coffees & Mince Pies to finish

Adults £55

Children £20

Childrens price is based on half sized portions. Under 2 years eat free.

This Menu is only available on Christmas Day.

Pre-order only. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal.

If you do have a food allergy, it would be helpful to us if you could inform staff so that we can ensure the dish you select is not at risk of cross contamination by other foods during its preparation and service.