

CHRISTMAS DAY

£99.95pp

Starters

Baked Salmon
clementine & vodka salmon, creme fraiche, baked beetroot & tarragon

Crispy Duck Salad
plum sauce, carrot, mouli, watercress & sesame seeds

King Prawn Cocktail
boozy cocktail sauce, winter leaves, & lemon buttered brown bread

Wild Boar & Cognac Terrine
served with onion marmalade & sour dough crisps

French Onion Toast
with madeira gravy, melted camembert & cranberry sauce

Shitake Mushroom Fritter
panko bread crumbed mushrooms, garlic & chive sour cream

Christmas Day Roasts

Our Christmas Day roasts include all the trimmings, fantastic roast potatoes, Yorkshire puddings, seasonal vegetables, pigs in blankets, stuffing & rich gravy

Prime Roast Beef
seasoned slow roasted beef

Hand Carved Turkey
succulent turkey breast

Mushroom Wellington
porcini, pumpkin seeds, brie & spinach

Alternatively, choose one of our chef's specials

Rich Venison
daube crispy bacon, button mushrooms, barolo wine & truffle mash potato

Duck Leg Confit
dauphinoise potatoes, peas, leeks, shallots & a rich plum jus

Roasted Squash & Kale Hot Pot
with sliced lyonnaise potatoes, tarragon & chantenay carrots

Salmon Supreme
honey, garlic, sesame, angel hair noodles & pak choi

Desserts

Classic Christmas Pudding
with brandy sauce & redcurrants

Chocolate Clementine Mousse
with vanilla gelato & chocolate crumb

Scouped Cheesecake
white chocolate, cookie crumbs & berry coulis

Sticky Toffee Pudding
caramel sauce & vanilla gelato

Cheese Board
selection of british cheeses, crackers & stokes tomato chutney

TERMS & CONDITIONS

Deposit & Pre-Payment - All bookings require a non-refundable £25 deposit per person with full pre payment by 1st of December
Bookings are considered provisional and not confirmed until a deposit payment has been received.
Pre-payments are non-refundable but can be transferred to another date as per our cancellation policy

Cancellations - If cancelled before 14th December the full amount can be transferred for use on another date. If cancelled after 14th December a cancellation fee of £25 per person will be charged and the remaining balance can be transferred for use on another date up to 31st March 2026, cancellation within 48 hours or no shows will be charged the full amount

Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December

Service Charge - All Christmas Day bookings will have a discretionary 12.5% service charge added to the final bill
Please make our team aware of any allergies GF Gluten Free VG Vegetarian