



Christmas Day 2023

Glass of bubbles on arrival
Pea, basil & mozzarella arancini with a cream sauce

Starters

Tempura zucchini blossoms | v ve gf
spicy winter tomato salsa

Beetroot home cured salmon | gf N
citrus salad, caramelised walnuts & pickled fennel

Wild mushroom & chestnut soup | v ve gf*
truffle oil & homemade thyme & olive focaccia

Mains

Roast turkey with a cranberry stuffing | gf
maple roasted root vegetables, pigs in blankets,
Brussels sprouts, roast potatoes & rosemary gravy

Pan roasted Venison haunch | gf
chard chicory, heritage carrots, dauphinoise potatoes
& a red wine jus

Roasted Stone Bass | gf
battered spinach, clams, poached cod cheeks, gnocchi
& a creamy fish veloute

Vegetable wellington | v ve gf*
garlic & rosemary roast potatoes, butternut squash
puree, sticky spice red cabbage & gravy

Dessert

Baileys crème brulee | gf
& swiss meringue

Dark chocolate fondant | v ve
caramelised orange & orange sorbet

Selection of cheese | v
biscuits, grapes & onion chutney

Christmas pudding | v ve* gf*
serve warm with brandy infused custard

Tea or Coffee

& a warm mince pie

£95 per person for 3 course meal

+ 10% service charge

Allergens: please let us know of any allergies or dietary requirements before ordering.

* indicates dishes that can be made suitable for dietary needs