



Christmas Day Menu

6 courses & arrival drink | £90pp

The Prelude

Chefs Amuse Bouche

The Beginning

Duck Liver Terrine
sourdough toast, plum jelly, toasted pistachio

Burrata (V)
ratatouille, basil oil

Beetroot Cured Salmon
dill & Greek yoghurt, piccalilli

Squash & Ginger Soup (V)
sage, pecorino crisp

The Interlude

Chefs Sorbet (V)

The Main Story

All served with seasonal vegetables and potatoes

Turkey Medallions
potato fondant, pigs in blankets,
Brussels sprouts, jus

Grilled Salmon
mashed potato, leek velouté

Truffle Fettucine (V)
wild mushrooms, chives

Beef Wellington
mushroom duxelles, parma ham

The End

Christmas Pudding (V)
vanilla ice cream, brandy butter

Selection of British Cheese (V)
ale & pear chutney, grapes, biscuits

Bramley Apple Crumble (V)
vanilla ice cream

The Addenda

Coffee & Infusions
served with mince pies

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details. (V) Vegetarian. (VE) Vegan.

