

CHRISTMAS DAY MENU



BOOK ONLINE NOW

3 courses

Plus a glass of fizz or soft drink* on arrival



STARTERS

Scallops with Crushed Peas[†]

Pan-fried scallops on a bed of crushed peas with a charred lemon and parsley oil (278kcal)

Cauliflower & Chestnut Soup (V)

With a farmhouse loaf and butter (388kcal)

Vegan option available (VE) (330kcal)

Venison & Green Peppercorn Terrine

With toasted farmhouse loaf and spiced pear & fig chutney (462kcal)

Camembert Fondant (V)

With an oozing cheese centre served with vine cherry tomatoes, rocket and spiced pear & fig chutney (369kcal)



Traditional Turkey Dinner

With an apple, apricot & thyme stuffing crown, pig in blanket, Yorkshire pudding, duck fat roast potatoes, Chantenay carrots, broccoli, sprouts and turkey gravy (1594kcal)

Duo Of Beef

80z* sirloin steak with a pulled beef and stilton en croute, Chantenay carrots, beef dripping gravy (956kcal) and your choice of thick-cut chips (428kcal) or duck fat roast potatoes (686kcal)

Grilled Seabass & Black Tiger King Prawns†

With Béarnaise sauce, smashed new potatoes, Chantenay carrots, samphire and a charred lemon (887kcal)

Mushroom Bourguignon Wellington (V)

With smashed new potatoes, Chantenay carrots and gravy (1010kcal)

Vegan option available (VE) (982kcal)

BSSBRTS

Christmas Pudding (V)

With brandy butter ice cream and redcurrants (586kcal)

Gingerbread Cheesecake

With salted caramel sauce, crushed shortbread and lemon sorbet (861kcal)

Melting Festive Bell (V) (N)

A warm chocolate fondant bell, hazelnut praline ice cream, sour cherry molasses with flaked chocolate (666kcal)

Lemon Tart (VE)

With fresh raspberries and raspberry sorbet (586kcal)





Order at the bar or download our app for all menus, allergens and payment.



