



CHRISTMAS DAY MENU

3 COURSES £120 PER PERSON

Pre order only

PRE ORDER YOUR WINE

Reserve your wine ahead of your festive booking and enjoy 10% off your order. Minimum spend of £250 applies. Explore our full range of drinks packages – just ask a team member for details.

STARTERS

Smoked haddock rarebit crumpet,
poached burfold egg, nori straw potatoes, watercress

Wild mushroom and leek vol au vent, truffle cauliflower puree (vg)

Waldorf salad, blue cheese custard, pickled celery, chicory, candied walnuts (v)

Seared scallops, pressed pig cheeks, parsnip

Cured venison, celeriac and apple remoulade, smoked beets, marinated figs

MAINS

Butter roasted turkey, cranberry, sage and pork stuffing, pig in blankets,
maple carrots, sprouts, roast potatoes, gravy

Roast duck breast, duck leg spring roll, braised red cabbage, sour cherry jus

Pan-fried halibut, roast garlic potato Kyiv, braised leeks, chicken and bacon sauce

Vegan haggis, cheese and potato pie, black cabbage,
maple heritage carrots, smoked almonds, mushroom jus (vg)

Beef Wellington, confit cabbage, broccoli puree, blue cheese, truffle jus

PUDDINGS

Christmas pudding fondant, marmalade mandarins, vanilla brandy sauce (v)

Sticky toffee pudding, butterscotch sauce, banana split ice cream (v)

Chocolate marquise, pistachio brittle, raspberry sorbet (v)

Dulce de leche creme brûlée (v)

Spiced apple and golden sultana crumble, almond and coconut, mulled cider custard (vg)

Selection of British cheese, crackers, grapes, smoked chilli jam (v)



Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.

**A FESTIVE MENU FOR YOUR LITTLE
ONES IS AVAILABLE ON REQUEST**