



KIDS CHRISTMAS DAY MENU

3 COURSES £43 PER PERSON

Pre order only

STARTERS

Smoked haddock rarebit crumpet, poached Burford Brown egg,
nori seasoned straw potatoes, watercress

Smoked chicken filo tart, pickled guindilla chilli, crispy Parma ham, giant corn

Sautéed potato gnocchi, roasted pumpkin, crispy sage, pumpkin seed salsa verde *(vg)*

Chalk-stream smoked and hot-smoked trout,
dill potatoes, smoky cucumbers, artichoke crisp

MAINS

Butter-roasted turkey, cranberry, sage and pork stuffing, pig in blanket,
maple carrots, cavolo nero, onion purée, roast potatoes

Harissa-folded halloumi, wood-roasted vegetables, hummus, buckwheat crumble

Baked cod, roast garlic potato Kyiv, braised leeks, shellfish bisque

Sirloin steak, Dauphonise potatoes, Tenderstem broccoli, garlic butte

PUDDINGS

Christmas crumble tart, marmalade mandarins, vanilla brandy sauce *(v)*

Mint chocolate mousse bombe, yoghurt caramel, chocolate soil, hazelnut ice cream *(v)*

Pineapple tarte tatin, coconut sorbet, lemongrass syrup *(vg)*

Salted caramel crème brûlée, pistachio sugar cherry doughnut *(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.