



Christmas Day Menu

£95 per head for adults - £45 per head for kids under 12
For small children & babies, ask the manager for one course options

(PB) Plant based | (DIF) Dairy free ingredient | (GIF) Gluten free ingredient

PRE-STARTER

Spiced butternut squash soup, herb oil (PB)

STARTERS

Cornish crab & tiger prawn salad
Endive, chives, pink grapefruit, cos, lemon mayonnaise

Duck liver parfait
Confit onion & sherry marmalade, frisée, toasted sourdough

Smoked gravadlax
Pickled beetroot, horseradish crème fraîche, watercress, dill, lemon

Salt baked beetroot salad
Smoked aubergine purée, cumin, pomegranate, pickled carrot, green chilli (PB) (GIF) (DIF)

MAINS

Roast Norfolk bronze turkey
Roast potatoes, sprouts, pigs in blankets, roast carrots, bread sauce & turkey gravy

Roasted sirloin of Herefordshire beef
Roast potatoes, sprouts, chestnuts, roast carrots, Yorkshire pudding & red wine gravy

Grilled whole lemon sole
Confit potatoes, tenderstem broccoli, brown butter, capers, chive, parsley, lemon

Sweet potato, lentil & mushroom Wellington
Roast potatoes, sprouts, glazed carrots, vegan gravy (PB)

PRE DESSERT

Lemon posset
Earl grey prunes, honey crumble

PUDDINGS

Christmas pudding
Brandy butter, vanilla custard

Valrhona chocolate pot
Honeycomb, crème fraîche

Sticky toffee pudding
Toffee sauce, vanilla ice cream (v)

Cheeseboard
Stilton & Lincolnshire poacher, crackers & chutney

AFTERS

Mince pies



AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU