



CHRISTMAS DAY MENU

£90.00 per person

ON ARRIVAL

Glass of Champagne or
Alcohol-Free sparkling wine

Selection of canapes

STARTERS

Curried parsnip soup, onion
bhaji | (D,G,M,V)

Crab and prawn cocktail,
brown bread and butter |
(CR,D,E,G,MO)

Coronation chicken terrine,
mango chutney | (D,E,M,SY)

Spinach and sweetcorn
arrancini, beetroot ketchup |
(D,E,G,V)

MAIN COURSES

Roast Norfolk turkey, chesnut
and apple stuffing, seasonal
accompaniments | (G,N,S)

Roast fore rib of dry aged beef,
Yorkshire pudding, red wine
jus | (D,E,G,S)

Grilled Dover sole, brown
shrimp butter, new potatoes
and house salad | (CR,D,F)

Grilled cauliflower steak,
hazelnuts, lemon and quinoa
salad | (D,N,V)

MG
DRINK • EAT
SLEEP



PUDDINGS

Traditional Christmas
pudding, brandy sauce or
rum butter | (D,E,G,N)

Dark chocolate marquis,
honeycomb, orange ice cream
| (D,E,G)

Mulled wine poached pear,
almond sponge, cinnamon ice
cream | (D,E,G,N)

4 English cheeses, millers
crackers, pickled chutney and
fruit | (D,G)



TO FOLLOW

Coffee and mince pies |
(D,E,G)

TERMS & CONDITIONS

*50% deposit required at the time of booking
with the remainder due 14 days prior.*

*A pre-order will be required for the whole
party.*

*Children up to the age of 10 years old will be
charged half the cost for a smaller portion.*

*A discretionary service charge of 10% will be
added to your final bill.*

*Christmas day menu may not be used in
conjunction of any other offering or voucher.*

**Some of our dishes contain the
following allergens or are suitable for
vegetarian/vegan:**

**(C - CELERY, CR - CRUSTACEAN,
D - DAIRY, E - EGGS, F - FISH,
G - GLUTEN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS, P -
PEANUTS, S - SULPHITES, CR
- CRUSTACEAN, SS - SESAME,
SY - SOY, V - VEGETARIAN, VG -
VEGAN)**

