



CHRISTMAS DAY MENU

£135 per person

ON ARRIVAL

Glass of Champagne or Alcohol-Free sparkling wine

Selection of canapes

STARTERS

Duck liver parfait, orange & cranberry compôte, Winter leaves, toasted brioche (D,E,G,S)

Tiger prawn & fresh crab, spiced Marie Rose sauce, baby gem, rye sourdough (CR,D,E,G)

Roast parsnip soup, parsnip crisps, candy chestnut, sourdough (G,VG)

Pork and cranberry scotch egg, Chefs' piccalilli (E,G,M,S)

Beetroot and horseradish arancini, watercress emulsion, micro herbs (G,VG)

Black treacle cured salmon gravlax, dill, compressed cucumber, pumpernickel (E,G,VG)

MAIN COURSES

Roast breast of turkey, chestnut & cranberry stuffing, seasonal accompaniments, cranberry relish (D,E,G)

Fillet of beef wellington, roasted Châteaux potatoes, buttered tenderstem broccoli, port jus (D,E,G,S)

Baked Turbot, Samphire, salmon caviar mash, brown butter hollandaise (D,E,F)

Crown Prince pumpkin, walnut crumb, seasonal accompaniments (G,N,VG)

Pan roasted breast of duck, fondant potatoes, artichoke purée, rainbow chard & red current jus (D,E,G,N,S)

MG
DRINK • EAT
SLEEP



PUDDINGS

Traditional Christmas pudding,
brandy custard, red currents
(E,G,N,S,V)

Caramel tart, vanilla ice cream
(D,E,G,V)

Chocolate Marquis, honeycomb,
burnt orange puree, blood orange
sorbet (D,E,SY,V)

Raspberry & vanilla bean
cheesecake, raspberry sorbet (D,G,V)

Vegan chocolate mousse, coconut
pannacotta, maple granola (G,SY,VG)

English cheeseboard, pickles,
chutney & crackers (G,SY,VG)

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)

TERMS AND CONDITIONS

A non-refundable 50% deposit (per person) required at the time of booking along with card details to secure the reservation.

The remaining balance is due by 5pm on Monday 11th December. If this is not recieved by then, we reserve the right to charge your card for the remaining balance. If we are unsuccessful in charging your card then we reserve the right to make your table available.

Any amendments to the table must be made by 5pm on Monday 11th December

If your table is to cancel after 5pm on Monday 11th December then we reserve the right to charge your card for the full amount or remaining balance per person.

In the event of a no-show then we reserve the right to charge your card for the full amount or remaining balance per person.

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 all tables.

We apologise for such strict terms & conditions but we must protect our business and staff that give up special days like this.

