



## CHRISTMAS DAY MENU

£135 per person

### ON ARRIVAL

Glass of Champagne or Alcohol-Free sparkling wine

Selection of canapés

### STARTERS

Tuscan white bean soup, truffle tortellini (D,E,G,V)

Beetroot cured organic salmon, wild watercress aioli, seaweed crackers, fresh horseradish (E,F,M,P)

Local game terrine, port & mandarin chutney, truffle & honey brioche (D,E,G,S)

Fresh crab & prawn scotch egg, prawn bisque, saffron rouille (CR,D,E,G,S)

Aubergine tempura, baba ghanoush, smoked popcorn, Treviso (G,V,VG)

### MAIN COURSES

Roast Norfolk turkey breast, Brazil nut & roasted apple stuffing, cranberry compote, seasonal accompaniments (D,E,G,N)

Roast fore rib of dry aged beef, spinach & potato gratin, beef fat & tarragon béarnaise, caramelised shallot gravy (D,E,S)

Fillet of local turbot & smoked salmon en croûte, cockle & saffron velouté, pommes dauphine, roasted shellfish oil (CR,D,E,F,G,MO)

Sweet potato & wild mushroom raviolo, crushed walnut & artichoke salad, coconut bisque (D,E,G,N,V)

Butternut squash & cashew nut wellington, roasted carrot & coriander purée, fondant potato, red wine jus (G,N,S,VG)

MG  
DRINK • EAT  
SLEEP



## PUDDINGS

Traditional Christmas pudding,  
brandy custard, chantilly cream  
(D,G,E,N,S)

Lemon meringue tart, champagne  
sorbet (D,E,G)

Mandarin cheesecake, manjari  
chocolate glaze, cardamon custard  
(D,E,G)

Mulled wine poached pear, vanilla  
& almond sable, red wine sorbet  
(G,N,S,VG)

Malted chocolate & Harvey's ale  
cake, toffee ice cream, salted peanut  
brittle (D,E,G,P,S)

Selection of 4 English cheeses, bath  
oliver biscuits, fruit chutney, pickles  
& grapes (D,G,M,P,S)

**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) is required at the time of booking  
along with card details to secure the  
reservation.

The remaining balance is due by 5pm  
on Friday 6th December. If this is not  
received 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.

We require a pre-order of food for every  
booking which is also due in on Friday 6th  
December.

Any amendments to the table must be  
made by 5pm on Friday 6th December. If  
your table is to cancel after 5pm on Friday  
6th 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.

