



CHRISTMAS DAY MENU

£145 PER PERSON

Includes a glass of Champagne or
alcohol-free sparkling wine

ON ARRIVAL

Crab croquettes (C,R,D,E,G)

Spiced lamb chipolata (G)

Cheese straws (D,E,G,M,SS)

STARTERS

Whiskey cured salmon, heritage
beetroot, wasabi mayonnaise (E,F,S)

Breaded Tunworth cheese, port
& pear compote, lambs leaf
(D,E,G,M,S,V)

Venison carpaccio, pomegranate,
rocket, almond pesto (D,N)

Porcini mushroom & chestnut
bruschetta, Winter truffle cream
(G,N,SY,VG)

Prawn & lobster cocktail,
bloody mary rose, granary toast
(C,R,D,E,G,M,S)

Chicken liver parfait, clementine
purée, honey brioche (D,E,G,S)

MAIN COURSES

Roast Norfolk turkey breast,
hazelnut, orange & sage stuffing,
seasonal accompaniments, chef's
gravy, bread sauce (D,E,G,N,S)

Roast forerib of beef, Yorkshire
pudding, roast potatoes, seasonal
vegetables, red wine jus (D,E,G,S)

Fillet of wild halibut, crisp pomme
anna, tenderstem broccoli, cockle
butter sauce (D,E,F,G,S)

Crown Prince pumpkin risotto,
toasted pine nuts, Winter truffle,
Brighton blue cheese (D,N,V)

Koji glazed cauliflower, pea
velouté, caper popcorn (G,SY,VG)

Roast rack of lamb, dauphinoise
potato, ratouille, rosemary jus
(D,S)

MG
DRINK · EAT
SLEEP

PUDDINGS

Traditional Christmas pudding,
brandy custard (D,E,G,N,V)

Dark chocolate & raspberry tart,
tonka bean chantilly (D,E,G,SY,V)

Winter berry & apple strudel,
vanilla ice cream (G,VG)

Pistachio & white chocolate
choux bun croquante (D,E,G,SY,V)

Hazelnut tiramisu (D,E,G,N)

English cheeseboard, millers
crackers, pickles, fruit & chutney
(D,G,M,S,V)

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 4th December 2026. 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 5th December.

Any amendments to the table must be made by 5pm on Friday 4th December. If your table is to cancel after 5pm on Friday 4th 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 12.5% will be added to all tables.

Due to the nature of our Christmas Day service, we are unfortunately unable to allow dogs in the pub to dine with you on Christmas Day.

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

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