



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 4th
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.*