

Christmas Day Lunch

Join us on the most exciting day of the year and celebrate Christmas with a premium festive menu that includes a Champagne sorbet and cheese course.

£50 per person - Add a half bottle of premium wine for £15

Starters

Smooth chicken liver & cognac pâté, plum & apple chutney, sourdough crisps

King prawn, smoked salmon & crayfish cocktail, iceberg, Marie Rose, brown bread

Wild mushroom velouté, truffle oil

Roast beet & butternut salad, Goats' cheese, rocket (v)

2nd Course: Champagne sorbet served with fresh raspberry

Main Course

Butter roast turkey, pork & sage stuffing, pigs in blankets, bread sauce & all the trimmings

Roast sirloin of beef, Yorkshire pudding, creamed horseradish & red wine jus

Roasted vegetable & Goats' cheese Wellington, tarragon cream sauce (v)

Brown butter roast plaice fillets, celeriac puree, spinach, lobster bisque

Dessert

Traditional Christmas pudding & spiced rum sauce (V)

Oat milk & vanilla panna cotta, strawberry cracked black pepper salsa (V)

Honeycomb and marshmallow rocky road, popcorn, chocolate sauce, chocolate ice cream

Steamed date & marmalade pudding, toffee sauce, sweet cream

Cheese Course

Long Clawson Stilton, Tickler Cheddar, West Country Brie, red onion marmalade, grape & celery salad

A £10 deposit per person is required at the time of booking to secure your place. All deposits are non-refundable and non-transferable except in the event of government restrictions leading to us being unable to operate the event; in this instance deposits will be refunded. Further terms and conditions are available upon request.

For allergen information, please refer to first page.