

YOUR HOME FOR CHRISTMAS CHEER



CHRISTMAS DAY

THREE-COURSES | £90 PER PERSON



Celeriac, Hazelnut & Truffle Soup | Sourdough Bread
[PBA/GFA] (2,7,10,13)

Slow Braised Pork Bon Bon | Creamed Leeks, Wholegrain Mustard & Cider Jus
(2,4,7,9,11,13,14)

Tomato & Basil Arancini | Wild Rocket, Vegan Parmesan, Romesco Sauce
[PB] (2,9,10,11,13,14)



**Butter & Sage Roasted Turkey | Roast Potatoes, Pigs in Blankets,
Honey Roasted Carrots, Buttered Sprouts, Gravy [GF] (7,13)**

**Heritage Beetroot Wellington | Duxelles, Spinach, Textures of Beetroot,
Roasted New Potatoes, Vegan Jus [PB] (2,13,14)**

**Fish Pie | King Scallop, King Prawns, Salmon, Cod, Shellfish Bisque,
Winter Greens (2,3,5,7,8,14)**



Traditional Christmas Pudding | Brandy Sauce [GFA] (2,7,14)

Spiced Pear Frangipane Tart | Chantilly Cream (2,4,7,10,13)

Black Forrest Gateau | Cherry, Sweet Cream [PB] (2,13,14)

V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | VG - Vegan | DFA - Dairy Free Alternative Available
All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to tables with 6 or more guests.