



Christmas Day Menu
£72 per Adult
£48 per young Adult 12-15
£25 per child up to 12

Spiced Butternut Squash Veloute(v)



Salmon Mousse, wrapped in sushi nori, dill crème fraiche, shallots, capers & ciabatta croute.

Goats Cheese, Pumpkin & Fig Tart, rocket dressed in balsamic.

Duck Terrine with Beetroot relish, beetroot gel.



Lemon Sorbet



Local Roast Turkey, pigs in blanket, apricot & sage stuffing, bread sauce, honey roasted parsnips.

Pan Fried Stone Bass, braised fennel, sweetcorn & clam chowder.

Lamb Shank, Mash Potato, mint jus.

Homemade Nut Roast, with traditional Christmas trimmings.



Traditional Christmas pudding with brandy sauce or custard

Mulled Wine poached Pear, roasted figs, honeyed granola.

Triple Chocolate Torte, salted caramel popcorn, toffee sauce, mince pie ice cream.



Cheese board for the table of French cheese with Quince Jelly.

Coffee with Mini Mince Pies

We accommodate, to the best of our ability, all guests with food intolerances and allergies.
However, we are unable to guarantee that dishes will be completely allergen-free.
VAT is included, however a service charge is not added and gratuity is entirely at your discretion.