



Christmas Day Menu

Canapés and Champagne served on arrival

STARTERS

Chicken Liver Parfait

Spiced garden plum chutney · Thyme cracker

Smoked Salmon

Horseradish crème fraîche · Pickled beetroot salad

Celeriac & Truffle

Sourdough crouton

MAINS

Roasted Halibut

Crushed new potatoes · Braised leeks · Mussels
Sea herbs · Champagne sauce

Roast Turkey Crown

Sage & onion stuffing · Roast potatoes
Brussels sprouts with chestnuts & bacon · Red wine jus

Butternut Squash Wellington

Goat's cheese & spinach · Honey-roasted parsnips & carrots
Creamed Brussels sprouts

DESSERTS

Baileys Crème Brûlée

Chocolate chip cookie ice cream sandwich

Christmas Pudding

Brandy anglaise

Caramelised Apple Mille-Feuille

Calvados · Cinnamon oat crumble

£115 per person

We endeavour to use local produce wherever possible. Prices are inclusive of V.A.T. Service charge is not applied to your final bill, any gratuities are at the discretion of our guests. If you have any dietary requirements, we would be happy to cater for your dietary needs, however, we cannot guarantee absolute separation of allergens and cannot take responsibility for any adverse reaction which may occur.

Please ask your server should you require any further allergen information.

Terms & Conditions: A 50% non-refundable deposit is required to secure your reservation, with the remaining balance due by 1st December 2026. Our team will contact you within 48 hours of making your reservation to arrange payment of the deposit.

