

CHRISTMAS DAY

MENU 2026

To arrive at 12 noon



AMUSE-BOUCHE

Wild mushroom arancini, olive tapenade, sun-dried tomato and micro leaves (*v, gf*)

STARTERS

Honey-roasted parsnip & chestnut soup, served with crusty bread (*v, gfo*)

Smoked salmon & prawn parcel, filled with prawns in Marie Rose sauce, balsamic pearls and micro leaves (*gf*)

Chicken liver parfait, drizzled with truffle oil, plum chutney and Melba toast (*gfo*)

MAINS

Traditional roast turkey, served with a pig in blanket, sage & onion stuffing, roast potatoes, seasonal vegetables and a rich red wine jus (*gfo*)

Pan-fried sea bream fillet, crayfish & dill risotto, crispy kale and dill oil (*gf*)

Mushroom, cranberry & brie wellington, served with roast potatoes, seasonal vegetables and a rich red wine jus (*v*)

PUDDINGS

Christmas board to share:

A festive selection of mini Christmas pudding, mince pies, ginger shortbread, chocolate profiteroles, mini chocolate roulade, macarons, Christmas cake and a selection of festive dips (gfo)

£95 PER PERSON

Please advise us of any dietary requirements or allergies when booking.
v Vegetarian *gfo* Gluten-free option available

Service charge not included

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