



Christmas Day Menu



Course one

Game terrine

Roasted duck breast, toasted brioche, raspberry dressing

Course two

Roasted scallop

Pickled kohlrabi, radish salad, puffed rice granola, verjus and chervil

Course three

Butter poached turkey breast with crispy skin

Confit thigh, Goose fat roast potatoes, chipolata, roasted baby vegetables, turkey jus

Course four

Yuzu crème brulee

Mojito granite, pink peppercorn

Course five

Guanaja chocolate pave

Hazelnut parfait, chestnut puree, crystalized chestnuts

Coffee & mince pies

Evening food

Charcuterie meat & cheese platters

Selection of charcuterie meats and British cheeses, pork pies, pickles & preserves, olives, crackers & sourdough



A full allergen menu is available on request.



Vegetarian Christmas Day Menu



Course one

Pressed tomato terrine

Burrata, tomato consommé, sourdough

Course two

Roasted Jerusalem artichokes

Wholegrain mustard cobbler, smoked almonds, artichoke veloute

Course three

Roasted butternut, feta and winter kale wellington

Pomme puree, wild mushrooms, roasted vegetable jus

Course four

Yuzu crème brulee

Mojito granite, pink peppercorn

Course five

Guanaja chocolate pave

Hazelnut parfait, chestnut puree, crystalized chestnuts

Coffee & mince pies

Evening food

Cheese platters

*Selection of British cheeses, pickles,
preserves, olives, crackers & sourdough*



A full allergen menu is available on request.



Christmas Day Children's Menu



Course one

Roasted plum tomato soup
Warm bread roll

Course two

Melon platter
Fresh mint

Course three

Roasted chicken breast
Roasted potatoes and vegetables

Course four

Lemon posset
Raspberries, Chantilly cream

Course five

Triple chocolate cake
Vanilla ice cream

Hot chocolate and shortbread



A full allergen menu is available on request.