

CHRISTMAS DAY

4 Courses 84.95

APPETISER

Selection of Breads ⊕ ♻

With a trio of garlic & parsley, Maldon sea salt and tomato & basil butters

ENTRÉES

Camembert ⊕ ♻

Blossom honey and thyme, served with cranberry and raisin toast and dressed lambs lettuce

Tomato & Basil Soup ⊕ ♻

With a caramelised onion and Saint Mont des Alpes cheese crouton

Beetroot Carpaccio (VE) (GF) (N)

Thinly sliced beetroot with a cumin nut crumble, beetroot & apple relish and smoked yoghurt

Prawn Cocktail

Marie Rose sauce, shredded lettuce, cucumber, pea shoots, brown bloomer bread and butter

Chicken Liver Parfait ⊕ (N)

With apricot purée, candied hazelnut granola, toasted brioche and spiced pear chutney

PLATS

Roast Turkey (N)

Sage and apricot pork stuffing, roast potatoes, pigs in blankets, honey roasted carrots and parsnips, shredded Brussels sprouts. Plus extra gravy for pouring

Clementine Beurre Blanc Sea Bass

Charred fennel, saffron potatoes and clementine beurre blanc sauce

Celeriac Wellington (VE) (N)

Hasselback potatoes, carrots, braised shallots, pickled red onions, mushrooms, celeriac purée and chestnuts and Brussels sprout leaves

(GF) Gluten free option available upon request when pre-ordering

Fillet Steak ⊕

Mushroom and truffle cream sauce, pomme anna, garlic field mushroom & crispy shallot rings

Duck Breast (N)

Roasted celeriac purée, winter greens, Hasselback potatoes, chestnuts and pickled cherries with a Morello cherry jus

DESSERTS

Black Forest Yule Log ♻

Whole and puréed morello cherries, crushed meringue and pouring cream

Crème Brûlée (GF) ♻

French classic. Vanilla crème brûlée freshly made by our chefs every day

Apple and Raisin Strudle (VE) (N)

Caramelised apple and raisins wrapped in filo pastry, toasted almonds with vanilla ice cream

Christmas Pudding

Brandy anglaise

Croque en Bouche ♻

A tower of profiteroles on a sablé biscuit, filled with vanilla cream and drizzled with white chocolate and chocolate fudge sauce

ADD A CHEESE BOARD ⊕ FOR £20

Brie, Fourme d'Ambert and Saint Mont cheese with cranberry chutney, celery, apple, grapes and a selection of croûtes and crackers

SUITABLE FOR 2 - 4



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. ⊕ Suitable for a gluten-free diet. ♻ Dishes can be made with non-gluten containing ingredients. (VE) Suitable for vegetarians. (GF) Suitable for vegans. (N) Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.



KIDS CHRISTMAS

3 Courses 39.95



STARTERS

Calamari ^{GF}
Garlic aioli

Tomato & Basil Soup ^{*} ^V
With a cheese croûte

Chicken Liver Parfait ^{*}
Mini white penny loaf and
red onion chutney

Prawn Cocktail
In a Marie Rose sauce with shredded
lettuce, cucumber and pea shoots served
with toasted croûtes

MAINS

Roast Turkey ^N
Sage and apricot pork stuffing,
roast potatoes, pigs in blankets, honey
roasted carrots and parsnips, shredded
Brussels sprouts.
Plus extra gravy for pouring

Rump Steak ^{GF}
Pommes frites, peas and
dressed leaves
Choose from garlic butter or peppercorn sauce

Salmon Fillet ^{GF}
Roasted carrots, Brussels sprouts,
peas and Hasselback potatoes

Penne Provençale ^V
Penne pasta in a tomato
Provençale sauce topped with
Saint Mont cheese



DESSERT

Black Forest Yule Log ^V
Cherry compôte, popping
candy and vanilla ice cream

Crème Brûlée ^{GF} ^V
French classic. Vanilla crème
brûlée freshly made by our chefs every day

Apple Crumble Tart ^{VE} ^N
Plant based vanilla ice cream

Christmas Tree Choc Ice ^{GF} ^V
Christmas tree shaped strawberry ice
cream covered in chocolate



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