CHRISTMAS DAY

£85 p p

Starters

Baked Salmon clementine & vodka salmon, creme fraiche, baked beetroot & tarragon

King Prawn Cocktail boozy cocktail sauce, winter leaves, & lemon buttered brown bread

French Onion Toast with madeira gravy, melted camembert & cranberry sauce Crispy Duck Salad plum sauce, carrot, mouli, watercress & sesame seeds

Wild Boar & Cognac Terrine served with onion marmalade & sour dough crisps

Shitake Mushroom Fritter panko bread crumbed mushrooms, garlic & chive sour cream

Christmas Day Carvery

Our Christmas Day carvery includes all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal vegetables, pigs in blankets, stuffing & rich gravy

Prime Roast Beef seasoned slow roasted beef

Honey Glazed Gammon honey & mulled wine glazed gammon Hand Carved Turkey Breast succulent turkey breast

Mushroom Wellington porcini, pumpkin seeds, brie & spinach

Alternatively, choose one of our chef's specials

Rich Venison

daube crispy bacon, button mushrooms, barolo wine, truffle & parmesan mash potato

Salmon Supreme honey, garlic, sesame, angel hair noodles & pak choi

Roasted Squash & Kale Hot Pot with sliced lyonaise potatoes, tarragon & chantenay carrots

Desserts

Classic Christmas Pudding with brandy sauce & redcurrants

Chocolate Clementine Mousse with vanilla gelato & chocolate crumb

Scouped Cheesecake white chocolate, cookie crumbs & berry coulis

Sticky Toffee Pudding caramel sauce & vanilla gelato

Cheese Board selection of british cheeses, crackers & stokes tomato chutney

TERMS & CONDITIONS

Deposit & Pre-Payment - All bookings require a non-refundable £25 deposit per person with full pre payment by 1st of December Bookings are considered provisional and not confirmed until a deposit payment has been received.

Pre-payments are non-refundable but can be transferred to another date as per our cancellation policy

Cancellations - If cancelled before 14th December the full amount can be transferred for use on another date. If cancelled after 14th December a cancellation fee of £25 per person will be charged and the remaining balance can be transferred for use on another date up to 31st March 2026, cancellation within 48 hours or no shows will be charged the full amount

Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unaviodable supply chain issues during December

Service Charge - All Christmas Day bookings will have a discretionary 12.5% service charge added to the final bill

Please make our team aware of any allergies *GF* Gluten Free *VG* Vegetarian