



CHRISTMAS DAY

£75 pp

Amuse-bouche and a glass of fizz

STARTERS

French onion soup, aged cheese beignet, warm bread

Scallops, curried parsnip purée, apple shards, pomegranate

Estate game terrine, baby beets, golden beet purée, poached pear, toast

Butternut squash & chestnut terrine, parsnip, apple purée

MAINS

Roasted turkey, goose fat roasted potatoes, seasonal vegetables, chipolata & bacon stuffing, cranberry sauce, gravy

Fillet of beef Wellington, potato terrine, seasonal vegetables, red wine & port jus

Monkfish wrapped in seaweed, tempura mussels, lemon butter sauce, baby potatoes, seasonal vegetables

Wild mushroom & lemon tarte tatin, potato terrine, port sauce

DESSERTS

Christmas pudding, brandy butter, cream

Glazed crème brûlée, orange & golden raisin compote

Local & British cheeses, artisan biscuits, chutney, lightly pickled celery

Chocolate shell, chocolate & hazelnut mousse, salted caramel sauce, praline

Tea, coffee and petit fours

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.