



## CHRISTMAS DAY MENU

£90 PER PERSON

### ON ARRIVAL

Glass of Champagne or  
Alcohol-Free sparkling wine

Selection of canapes

### STARTERS

Jerusalem artichoke soup,  
roasted field mushrooms | (VG)

Oak smoaked sea trout pâtè,  
granary toast, winter leaf salad  
| (D,F,G)

Pheasant and rabbit terrine,  
pear chutney, sourdough |  
(E,G)

Caramelized shallot tart, blue  
Monday cheese, wild roquette  
| (D,E,G)

### MAIN COURSES

Roast Norfolk bronze turkey,  
chesnut and apple stuffing,  
seasonal accompaniments |  
(E,G,S)

Roast sirloin of dry aged beef,  
Yorkshire pudding, red wine jus  
| (D,E,G,S)

Wild sea bass fillet, baked  
fennel, crab veloute | (D,F,S)

Aubergine and courgette tart  
train, roasted parsnip puree,  
winter chard | (G,VG)

## PUDDINGS

Traditional Christmas pudding  
with brandy sauce or rum  
butter | (D,E,G)

Dark chocolate tart, Guinness  
ice cream | (D,E,G)

Apple tart fine, caramel ice  
cream | (D,E,G)

Selection of 4 English cheeses,  
millers crackers, pickled  
chutney and fruit

## TO FOLLOW

Coffee and mince pies

Some of our dishes contain the following  
allergens or are suitable for vegetarian/vegan:

(C - CELERY, D - DAIRY,  
E - EGGS, F - FISH, G - GLUTEN,  
GF - GLUTEN FREE, M - MUSTARD,  
N - NUTS, P - PEANUTS,  
S - SULPHITES, SF - SHELLFISH,  
SS - SESAME, SY - SOY,  
V - VEGETARIAN)

## TERMS & CONDITIONS

50% deposit required at the time of  
booking with the remainder due 14 days  
prior.

A pre-order will be required for the whole  
party.

Children up to the age of 10 years old  
will be charged half the cost for a smaller  
portion.

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

Christmas day menu may not be used  
in conjunction of any other offering or  
voucher.

