



CHRISTMAS DAY MENU

£135 PER PERSON

ON ARRIVAL

Glass of Champagne or Alcohol-Free sparkling wine

Selection of canapés

STARTERS

Tuscan white bean soup, truffle tortellini (D,E,G,V)

Beetroot cured organic salmon, wild watercress aioli, seaweed crackers, fresh horseradish (E,F,M,P)

Local game terrine, port & mandarin chutney, truffle & honey brioche (D,E,G,S)

Fresh crab & prawn scotch egg, prawn bisque, saffron rouille (CR,D,E,G,S)

Aubergine tempura, baba ghanoush, smoked popcorn, Treviso (G,V,VG)

MAIN COURSES

Roast Norfolk turkey breast, Brazil nut & roasted apple stuffing, cranberry compote, seasonal accompaniments (D,E,G,N)

Roast fore rib of dry aged beef, spinach & potato gratin, beef fat & tarragon béarnaise, caramelised shallot gravy (D,E,S)

Fillet of local turbot & smoked salmon en croûte, cockle & saffron velouté, pommes dauphine, roasted shellfish oil (CR,D,E,F,G,MO)

Sweet potato & wild mushroom raviolo, crushed walnut & artichoke salad, coconut bisque (D,E,G,N,V)

Butternut squash & cashew nut wellington, roasted carrot & coriander purée, fondant potato, red wine jus (G,N,S,VG)

PUDDINGS

Traditional Christmas pudding,
brandy custard, chantilly cream
(D,G,E,N,S)

Lemon meringue tart, champagne
sorbet (D,E,G)

Mandarin cheesecake, manjari
chocolate glaze, cardamon custard
(D,E,G)

Mulled wine poached pear, vanilla
& almond sable, red wine sorbet
(G,N,S,VG)

Malted chocolate & Harvey's ale
cake, toffee ice cream, salted peanut
brittle (D,E,G,P,S)

Selection of 4 English cheeses, bath
oliver biscuits, fruit chutney, pickles
& grapes (D,G,M,P,S)

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

(C - CELERY, CR - CRUSTACEAN, D - DAIRY,
E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS, P - PEANUTS,
S - SULPHITES, SS - SESAME, SY - SOY,
V - VEGETARIAN, VG - VEGAN)

TERMS AND CONDITIONS

A non-refundable 50% deposit (per person)
is required at the time of booking along with
card details to secure the reservation.

The remaining balance is due by 5pm on
Friday 6th December. If this is not received
by then, we reserve the right to charge
your card for the remaining balance. If we
are unsuccessful in charging your card then
we reserve the right to make your table
available.

We require a pre-order of food for every
booking which is also due in on Friday 6th
December.

Any amendments to the table must be
made by 5pm on Friday 6th December. If
your table is to cancel after 5pm on Friday
6th December, then we reserve the right
to charge your card for the full amount or
remaining balance per person.

In the event of a no-show then we reserve
the right to charge your card for the full
amount or remaining balance per person.

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 all tables.

We apologise for such strict terms &
conditions but we must protect our business
and staff that give up special days like this.

