



## CHRISTMAS DAY MENU

£135 PER PERSON

### ON ARRIVAL

Glass of Champagne or Alcohol-Free sparkling wine

Warm rosemary focaccia, treacle butter, savoury snacks

### STARTERS

Lobster bisque, saffron rouille, garlic croutes (CR,G,D,S,E)

Heritage beetroot carpaccio, candied walnuts, vegan feta, clementine dressing (N,SY,VG)

Smoked ham hock & duck liver terrine, smoked apple, toasted honey brioche (D,E,G,S)

Oak smoked organic salmon, crème fraîche, caviar, buckwheat pancakes (D,E,F,G)

Beef pastrami, piccalilli, toasted sourdough (D,E,G,M,P,S)

### MAIN COURSES

Roast Norfolk bronze turkey breast, chestnut & cranberry stuffed leg, seasonal accompaniments, red wine gravy & bread sauce (D,E,G,S)

Roast fillet of dry aged beef, cocotte potatoes, seasonal vegetables, bearnaise sauce (D,E,S)

Grilled Dover sole, cockle & samphire velouté, saffron potatoes, braised fennel (CR,D,F)

Lion's mane mushroom, teriyaki rice noodles, thai vegetables (G,SY,VG)

Pan fried fillet of sea bass, potato & crab dumpling, baby spinach, curry vinaigrette (CR,D,E,F)



## PUDDINGS

Traditional Christmas pudding,  
brandy custard, roasted pecans  
(D,E,G,N,S)

Dark chocolate delice, honeycomb,  
fromage blanc sorbet (D,E,G,SY)

Lemon tart, raspberry sorbet (D,E,G)

Mango & white chocolate pavlova,  
chamomile granola, rose chocolate  
crumb (D,E,G,SY)

Vegan sherry trifle (G,SY)

Tunworth cheese, honey glazed  
crumpet, rum soaked prunes  
(D,E,G,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 5th December 2025. 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 5th  
December.

Any amendments to the table must be  
made by 5pm on Friday 5th December. If  
your table is to cancel after 5pm on Friday  
5th 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 12.5% 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.

