



To Start

Ham hock and pistachio terrine, toast, leaves, plum chutney.

Beef short rib nuggets, horseradish & celeriac remoulade, watercress.

Brie puff pastry tart, beer braised onions, pickled walnuts, chicory salad.

Smoked salmon on rye, pickled cucumber, horseradish crème fraiche, pickles, dill

The Main Event.

Roast bronze turkey breast, chestnut stuffing, pigs in blankets, cranberry sauce, turkey gravy.

Braised daube of beef, creamed potatoes, braised carrots, shallots, cavolo nero.

Pan roast Sea bream fillet, steamed Welsh mussels, kalettes, champagne beurre blanc.

Jerusalem artichoke, beetroot, chestnut & walnut loaf, rosemary potatoes, cep gravy.

(All served with goose fat roast potatoes, honey & thyme roast root vegetables and mulled wine braised red cabbage)

(Add on per portion)

Pigs in blankets. 7

Three cheese truffled cauliflower cheese. 7

Pork and sage stuffing balls. 7

And After

Christmas pudding, vanilla bean & brandy custard.

Apple tart tatin, rum ice cream

Sticky toffee pudding, vanilla bean ice cream, toffee sauce.

£40 pp

Please advise a member of staff of any allergies, full allergy information is available upon request.

A discretionary service charge of 12.5% is added to all bills.

Wine packages

Bookings 40+

Entry

Prosecco Spumante Extra Dry on arrival
125ml pp

Grenache Blanc La Loupe 2020
(Languedoc) 375ml pp

Sangiovese Rubicone Senso 2020
(Emilia Romagna, Italy) 375ml pp

£30pp

Premium

Cremant de'Alsace, Domaine Jean Baptiste Adam NV on arrival
125ml pp

Catarratto, Contrade Bellusa.
(Sicilia) 375ml pp

Malbec Punto Alto 2022.
(Mendoza) 375ml pp

£38pp

Super Premium

Bluebell Hindleap Classic Cuvee MV,
(Sussex) 125ml pp

Sancerre 'Mercy Dieu', Domaine Bailly Reverdy
375ml pp

Finca Sopenia Malbec Anti Synthesis 2018
(Mendoza) 375ml pp

£78pp

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