

CHRISTMAS 2026

FOUR COURSE
Festive Experience

£65PP

Including handcrafted bespoke crackers, created exclusively for the occasion.

To Begin

BREAD BASKET

Warm homemade bread basket with caramelised onion butter, spiced olives, padron peppers & spicy aioli to share

Starters

CAULIFLOWER & HAZELNUT SOUP ^v

Black garlic crème fraîche, homemade focaccia

IMPERIAL PRAWN COCKTAIL

Crevette, black caviar, baby gem, avocado, Marie Rose sauce

BRITISH PORK BELLY

Bury black pudding, crackling, chorizo & smoked cannellini bean purée

BEETROOT HUMMUS ^{vg}

House pickles, toasted sourdough

SEARED KING SCALLOPS **+£8**

Black caviar, celeriac & spinach purée, pickled red onion, spicy yuzu sauce

Main Course

Served with crispy golden roast potatoes, carrots, parsnips, sprouts, bone marrow gravy & all the trimmings

ROAST TURKEY ROULADE

Sage & onion stuffed turkey, parsnip purée, braised cabbage, crispy kale, bone marrow gravy

BEEF WELLINGTON **+£12**

Fillet wrapped in pastry, mushroom duxelles & Serrano ham, creamy mashed potato purée, red wine jus

Served medium rare or well done

BRAISED BEEF

Buttered mash, onion fritters, red wine jus

VEGAN SHEPHERD'S PIE ^{vg}

Slow cooked lentils, wild forest mushrooms, baby spinach, cherry harissa mash

GRILLED SEA BASS FILLETS

Black caviar, Champagne sauce

Festive Sides

ALIGOT MASHED POTATOES ^v 7

Rich cheesy mash, herbed breadcrumbs

CREAMED SPINACH ^v 7

Grated fresh farmhouse cheese

DAUPHINOISE POTATOES 6.5

Add white truffle oil + 2

CAULIFLOWER CHEESE CROQUETTES ^v 7

Freshly grated British cheese • Add white truffle oil + 2

PIGS IN BLANKETS 8

Hispi cabbage & hot honey dressing

Desserts

CHOCOLATE BROWNIE ^v

With vanilla ice cream • GF available

VANILLA CRÈME BRÛLÉE ^v

Spiced winter berry compote

MANGO & PASSIONFRUIT CHEESECAKE ^{vg}

Coconut ice cream

ICE CREAMS ^{v/vg}

2 scoops

Vanilla ^v

Dark Chocolate ^v

Pomegranate Sorbet ^{vg}