



Christmas Day Menu

£90 per head for adults - £45 per head for kids under 12
For small children & babies, ask the manager for one course options

(PB) Plant based | (DIF) Dairy free ingredient | (GIF) Gluten free ingredient

PRE-STARTER

Cauliflower soup, crispy madras shallots, kaffir lime & curry oil (PB) (GIF) (DIF)

STARTERS

Cornish crab & tiger prawn salad
Endive, chives, pink grapefruit, cos, lemon mayonnaise

Duck liver parfait
Confit onion & sherry marmalade, frisée, toasted sourdough

Salmon gravadlax
Pickled beetroot, horseradish crème fraîche, watercress, dill, lemon

Roasted squash & endive salad
Parsley & pine nut crumb, vegan labneh, pomegranate, coriander, clementine (PB) (GIF) (DIF)

MAINS

Roast Norfolk bronze turkey
Roast potatoes, sprouts, pigs in blankets, roast carrots, bread sauce & turkey gravy

Roasted sirloin of Herefordshire beef
Roast potatoes, sprouts, chestnuts, roast carrots, Yorkshire pudding & red wine gravy

Roasted monkfish loin
Confit potatoes, spinach purée, shallot crisps, hot tartare sauce (DIF & GIF upon request)

Sweet potato, lentil & mushroom Wellington
Roast potatoes, sprouts, glazed carrots, vegan gravy (PB)

*For the table:
Cauliflower cheese, honey roast parsnips, pork & sage stuffing balls*

PRE DESSERT

Lemon posset
Earl grey prunes, honey crumble

PUDDINGS

Christmas pudding
Brandy butter, vanilla custard

Chocolate ganache tart
crème fraîche, salted caramel

Bramley apple crumble tart
Caramelised apple, calvados sauce, vanilla ice cream (v)

Cheeseboard
Stilton & Lincolnshire poacher, crackers & chutney

AFTERS

Mince pies



AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU