

Christmas Day

Available 25th December 2025

Adults - £105 per person

Children (6-13y.o.) - £85

Three-course menu with a welcome glass of Prosecco and half bottle of wine per person



SCOFF & BANTER

TO START

Smoked Salmon Roulade with wild roquette salad, caper berries and sauce Vierge

Duck & Fig Terrine with Toasted Brioche, Plum and ginger Chutney

Roasted Celeriac, hazelnut and truffle soup

MAIN COURSES

Pan fried halibut fillet with grilled tiger prawns, asparagus and Saffron velouté

Black Norfolk roast turkey, Mānuka honey-glazed brussels sprouts and parsnips, pancetta-wrapped wild boar and apple sausages, roast potatoes, lemon, shallot and thyme stuffing, all served with our turkey jus

Braised lamb shank with winter vegetables and Parmesan mash

Creamy pumpkin ravioloni with sage butter and toasted walnuts

DESSERTS

Mulled wine poached pear with white chocolate chantilly and blue vanilla ice cream

Traditional Christmas pudding with warm brandy sauce

Chocolate dome with orange sponge and dulce de leche

