

Christmas Day Menu
Thursday 25th December 2025

Starters

Truffled Parsnip Soup (N)

Hazelnuts

Seafood Risotto

Tomato, Garlic Sauce

Scallops

Cauliflower purée, Roasted Cauliflower, Capers, Lemon Oil

Goats Cheese (N, V)

Chicory, Red Apple, Cranberry Dressing, Pecan Nuts

Spiced Honey Glazed Halloumi (N. V)

Prosciutto, Figs, Flaked Almonds

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Intermediate Course

Champagne Sorbet

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Main Courses

Sirloin Steak

Sprouting Broccoli, Fondant Potatoes, Asparagus, Pak Choi, Veal Jus

Roast Bronze Turkey (N)

Chestnut Stuffing, Pigs in Blankets, Roast Potatoes, Root Vegetables, Carrots & Sweet Purée,
Cranberry Sauce

Rack of Lamb

Potato Pavé, Pea Puree, Lamb Belly, Baby Onion, Shimeji Mushrooms, Lamb Jus, Cherry Tomato

Nut Roast(V)

Root Vegetables, Roast Potato, Brussel Sprouts, Carrot & Swede Purée, Cranberry Sauce

Wild Seabass

Sweet Potato, Wild Mushrooms, Lime Segments, Beurre Blanc

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Desserts

Spiced Choux Craquelin

Choco Crèmeux, Mulled Wine Pear Compote, Sea Salt Flakes, Chocolate Crackle Crystals

Christmas Pudding

Brandy Sauce

Mini Pavlova Meringue

Red Currants, Raspberry Powder, White Chocolate Snowflakes, Baileys Chantilly

Coconut Rice Pudding

Caramelised Banana, Brandy Raisins, Mango Sorbet

Selection of Cheese

Grapes, Celery, Savoury Biscuits

Coffee / Tea, Mince Pies & Petit Fours

£137.50 per person, including VAT (Children up to 8 years old £65.00)

A discretionary 12% service charge will be added to your final bill.

. Food Allergies & Intolerances (N) denotes dishes containing **NUTS**. (V) denotes dishes suitable for **Vegetarian Dishes**. If you would like more information about the ingredients used in the preparation of our menu items, before placing your order, please speak to a member of our staff who will be happy assist you.