

• 2025 •

CHRISTMAS

day menu

• amuse-bouche •

Tender pulled beef croquette, smoky butternut squash purée, red mustard frill (NGI*)
Pulled artichoke croquette, roast cauliflower purée, crispy salted spring onions (VG, NGI*)

• starters •

Roast cauliflower and sweet potato soup

minted parsley oil, warm petit pain (VG, NGI*)

Passionfruit & lemon thyme feta

prosciutto ham, micro herb & shallot salad (V*, NGI)

Roasted chestnut arancini

truffle infused oil, roasted pear & micro rocket salad (V, VG*, NGI*)

Dill smoked salmon mousse

glazed papaya, lemon crème fraîche & garlic ciabatta crisps (NGI*)

• mains •

Slow braised beef steak

honey mustard crumb, Yorkshire pudding & rich redcurrant gravy (NGI*)

Roast turkey crown

sage & onion stuffing, giant pig in blanket, Yorkshire pudding & rich redcurrant gravy (NGI*)

Winter root vegetable wellington

sage & onion stuffing, vegan redcurrant gravy (VG, NGI*)

Smoked haddock in puff pastry

flaked smoked haddock bound with wilted spinach, lemon & garlic cream sauce (NGI*)

all mains are served with

roast potatoes, braised red cabbage, roasted carrots & parsnips,
tenderstem broccoli, sautéed shredded sprouts with roasted chestnuts

• desserts •

Christmas pudding, roasted sugar cranberries, brandy custard (V, NGI*)

Double chocolate cheesecake, amaretto Chantilly cream, tarte fruit compote (V, NGI*)

Cherry & pistachio tart, sweet roasted figs, honied Greek yoghurt, pistachio dust (V)

Passionfruit mousse, fresh berries, coconut yoghurt, vegan brandy snap (VG, NGI)

V - vegetarian, VG - vegan, VG* - dish can be adapted to contain vegan ingredients, DF* - dish can be adapted to contain non-dairy ingredients

NGI - non-gluten containing ingredients, NGI* - dish can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item.
We advise you to speak to a member of staff if you have any food allergies or intolerances. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.