

• 2026 •

CHRISTMAS

day menu

• amuse-bouche •

Crispy shredded pork, smoked cauliflower purée, pickled apple & cider vinegar reduction (NGI)
'Southern fried' wild mushrooms, smoked cauliflower purée, pickled apple & cider vinegar reduction (VG, NGI)

• starters •

Smoked parsnip & chestnut velouté

mulled wine-soaked pear glaze, crispy sage, hazelnut dust (V, VG*, NGI*)

Smoked salmon tartare

with shallot brunoise, fresh chives & cornichon, light lemon & Dijon mustard dressing,
dill crème fraîche, topped with trout caviar & rye crisps (NGI*)

Duck liver parfait roulade

salted pistachio crumb, port & fig gel, lightly pickled golden raisins,
red sorrel leaves & toasted brioche fingers (NGI*)

Roast Jerusalem artichoke tart

pickled pear slices, toasted pine nuts, black garlic purée, truffle-infused oil (VG, NGI*)

• mains •

Slow-braised beef short rib

thyme & brown butter mashed potato, homemade Yorkshire pudding, rich red wine & marrow gravy (NGI*)

Garlic-salted roast turkey crown

wild mushroom & sage stuffing, maple-glazed pig in blanket, Yorkshire pudding, rich wine & marrow gravy (NGI*)

Roast pumpkin & black garlic pithivier

tarragon & chestnut purée, redcurrant & vegetable gravy (VG)

Herb-crusted cod fillet

with a rich crab & white wine sauce (NGI*)

all mains are served with

beef dripping roast potatoes (VG*, NGI) spiced braised red cabbage (VG, NGI)

maple & thyme roasted carrots & parsnips (VG, NGI)

Tenderstem broccoli (V, VG*, NGI) sautéed shredded sprouts with roasted chestnuts (V, VG*, NGI)

• desserts •

Christmas pudding, vanilla & orange mascarpone, sweet brandy sauce, poached cherries (V, NGI*)

Spiced apple tarte Tatin, white chocolate & honeycomb ice cream, brown butter caramel & walnut praline (V, NGI*)

Mulled wine panna cotta, sweet poached blackberries, orange whipped cream, buttered shortbread (V, NGI*)

Roasted pear & gingerbread délice, oat vanilla cream, candied walnut crumb & cherry sorbet (VG)

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.