CHRISTMAS DAY

STARTERS

ROAST CELERIAC SOUP (vg)(og)
green apple, toasted hazelnut, truffle oil, warm bread

DUCK PARFAIT
blackberry & port compote, pecan praline, toasted focaccia

COQUILLES SAINT JACQUES
pan-seared scallops, white wine & mornay sauce, gruyère, duchess potato piping, toasted brown bread

LOBSTER & PRAWN COCKTAIL (og)
with brandy-infused marie rose sauce, iceberg lettuce, concasse tomato, brown bread & charred lemon

TRUFFLE-WHIPPED BRIE TART (v)
roasted fig, candied hazelnuts, black truffle, port reduction

MAINS

served with garlic & thyme roast potatoes (OG), *brussels sprouts with chestnuts* (VG)(GF), *maple roast carrots and parsnips* (VG)(GF), *mulled wine braised red cabbage* (VG), *cauliflower cheese* (V), *yorkshire pudding* (V)

TRADITIONAL ROAST NORFOLK TURKEY (og)
pig in blanket, pork & cranberry stuffing, rich turkey gravy

ROAST SIRLOIN OF BEEF (og)
pig in blanket, pork & cranberry stuffing, red wine jus

PAN-ROASTED LAMB RUMP (gf)
pommes purée, cavolo nero, red wine & rosemary jus

OVEN BAKED HALIBUT (gf)
champagne beurre blanc, wilted spinach, samphire, seaweed mashed potato

VEGETABLE WELLINGTON (vg)
puff pastry, red wine jus

DESSERTS

FESTIVE CHRISTMAS PUDDING (v)
brandy cream & winter berry compote (optional vegan & gluten free)

CHOCOLATE & PISTACHIO TORTE (v)
pistachio praline, dark chocolate ganache, raspberry gel

APPLE TART TATIN (v)
sea salt toasted almonds, calvados cream

FROZEN BERRIES & SORBET (vg)(gf)
warm dark chocolate sauce

BRITISH CHEESE SELECTION (v)
with crackers, pickled celery, charred grapes, caramelised walnuts & house chutney

· 130.00 per person

CHILDRENS MENU AVAILABLE 65.00 | For Children Up To Twelve Years Old Only

Available 25 December 2026 Only

Substitutions from our childrens menu are not permitted. We reserve the right to make changes to the menu without notice.

For booked and pre-ordered tables only. A non-refundable £25 deposit per person to be paid at time of booking

Full Payment Required By 2 November, Pre-Order Required By 1 December Or Upon Booking If After This Date

A 10% service charge will be added to all bookings

All customers under the age of 25 will require ID to purchase alcoholic beverages. Please be advised that sittings are for a maximum of two hours.

Subject to change at management discretion.

(V)VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (OG) OPTIONAL GLUTEN FREE (OVG) OPTIONAL VEGAN
ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT.
OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE NOTIFY YOUR WAITER PRIOR TO ORDERING.
FULL ALLERGEN INFORMATION AVAILABLE UPON REQUEST. GAME DISHES MAY CONTAIN SHOT. FISH & CHICKEN DISHES MAY CONTAIN BONES. SOME OF OUR DISHES CONTAIN ALCOHOL,
PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.