



CHRISTMAS DAY

£69 per person

STARTERS

Celeriac & apple soup, truffle cream

Carpaccio of local venison, blue cheese beignet, salsa verde, baby watercress

Seared scallops, slow braised pork belly, ginger butter sauce

Smoked Berkshire pheasant breast, pickled carrot, sprout purée, blackberries

Crab and tomato tian, cucumber pearls, caper berry & lemon dressing

MAINS

Roasted local turkey and all the traditional trimmings

Roasted aged rib of beef and all the traditional trimmings

Moroccan spiced lamb fillet, sticky breast of lamb, apricot, mint couscous

Golden-fried gnocchi, parsnip purée, wild mushrooms, sprout tops, parmesan shavings

Pan-fried fillet of brill, saffron potatoes, cavolo nero, roasted heritage carrots, chive butter sauce

PUDDINGS

Traditional Christmas pudding, brandy sauce

Clementine & cranberry sponge, vanilla pod custard

Dark chocolate fondant, pistachio ice cream, brandy steeped cherries

Apple & frangipane tart, apple sorbet

Selection of artisan cheeses, chutney, biscuits

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.

vg=vegan, v=vegetarian