Christmas Day Menu

To start

Duck liver parfait, sour cherry chutney, brioche toast

Seared scallops, apple & smoked butter

Parsnip & wild mushroom tart, chestnuts VG

Roast celeriac soup, truffle

To follow

Roast turkey, stuffing, pigs in blankets, roast potatoes, root veg, Brussels sprouts & gravy

Roast turbot, Champagne sauce, brown shrimp & spinach

Dry-aged beef sirloin, pommes Anna & bordelaise sauce

Jerusalem artichoke tarte tatin, black garlic purée & walnut dressing VG

To finish

Spiced pear tarte tatin, Calvados cream

Christmas pudding, brandy Anglaise VG

Chocolate & hazelnut Paris-Brest

Cheese for the table, crackers, chutney and grapes.

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 12.5% will be added to your event and split evenly amongst the team

Kids Christmas Day Menu

Bread & salted butter to start

To start

Soup of the day, house bread & butter

Prawn cocktail

Hummus, crudités & toasted flatbread VG

To follow

Turkey, pigs in blankets, roast potatoes, root veg, Brussel sprouts & gravy

Salmon en croute, buttered new potatoes, broccoli, cream sauce

Winter squash risotto, toasted pumpkin seeds, feta VG

To finish

Christmas pudding, custard VG

Chocolate brownie, vanilla ice cream

Sticky toffee pudding, caramel ice cream, butterscotch sauce

Mince pies & petits fours

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