



Christmas Day Menu 2026

3 - course set menu

Amuse Bouche,

BRIE AND CRANBERRY BITES & HONEY
ROAST BEETROOT & FETA TARTLETS

To Start,

CELERIAC, HAZELNUT & WHITE TRUFFLE SOUP, CRISPY SCALLION. (V)(VG)

PAN SEARED SCALLOPS, CRISPY PORK BELLY, ROASTED PARSNIP PUREE.

DUCK LIVER PARFAIT, CRANBERRY & ONION JAM, TOASTED FOCACCIA.

BREADED CAMEMBERT, RED ONION JAM AND ROCKET. (V)

HOST KING PRAWN COCKTAIL, SMOKED SALMON, AND CAVIAR.

Mains,

ROAST CROWN OF TURKEY, WRAPPED IN STREAKY BACON, CRANBERRY.
STUFFING AND ALL THE TRIMMINGS.

APPLE STUFFED PORCHETTA & MUSTARD CIDER JUS, FONDANT
POTATOES, SEASONAL GREENS.

PISTACHIO AND CRANBERRY ROAST, WITH ALL THE TRIMMINGS,
VEGAN JUS. (V) (VG)

PAN SEARED ENGLISH TURBOT FILLET, BROWN SHRIMP CAPER
BUTTER, SAUTÉ NEW POTATOES & GREENS

BEEF WELLINGTON, DAUPHINOISE, HONEY ROAST ROOT VEGETABLES,
SEASONAL GREENS, AND JUS.

Dessert,

STICKY TOFFEE CHRISTMAS PUDDING, BRANDY SAUCE & ICE CREAM.

CHOCOLATE TRUFFLE TORTE, AMARETTI CRUMB & CLOTTED CREAM.

WARM APPLE AND CINNAMON TART TATIN, CLOTTED CREAM

WHITE CHOCOLATE & RASPBERRY CHEESECAKE, BERRY COULIS

SELECTION OF EUROPEAN CHEESES, BISCUITS, AND QUINCE JELLY, A
TASTE OF TOKAJI.

FOLLOWED BY COFFEE & TRUFFLES

£125 PER HEAD

50% OFF FOR CHILDREN UNDER 10

PRE-ORDER AND PRE-PAYMENT REQUIRED 1 WEEK PRIOR

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

VG/GFA - VEGAN/GLUTEN FREE AVAILABLE, JUST LET US KNOW.