



Sample Christmas Day Lunch Menu

Thursday 25 December 2025

Adults £95.00

Entrée

Herbed goat cheese, salt-baked beet, goose and chestnut chipolatas, berries, parsley

Artichoke soup, crispy artichoke, lovage emulsion, toasted bread (GF)

Smoked brown trout rillettes, cured trout, pickled cucumber, rye bread crisp,
horseradish crème fraîche (GF)

Gin-cured duck breast, duck parfait, pickled walnut, toasted brioche, cranberry relish

Main course

Chestnut mushrooms, roasted butternut squash, leek and spinach pithivier,
rosemary jus (GF / VE)

Turkey paupiette stuffed with roasted chestnuts and sage, roast bronze turkey breast,
bacon-wrapped chipolata, rosemary jus (GF)

Rare beef wellington, truffled celeriac puree, asparagus, red wine jus

*All served with spiced braised cabbage, sauteed Brussels sprouts, honey-roasted root vegetables,
goose fat potatoes (GF / DF / VE potatoes served separately)*

Dessert

Salted caramel dome, chocolate mousse, sponge and chocolate Aero, orange sorbet (GF)

Christmas pudding, clotted cream ice cream, brandy custard

Mulled apple tart, vanilla bean ice cream (GF / DF / Ve)

To Finish

Tea, coffee and warm mince pies

T&Cs: We require a 50% deposit per person when you book and the balancing payment by Monday 1 December 2025. You must place your pre-order by Thursday 11 December 2025.

Please note that all of our menus are samples and subject to change due to the availability of ingredients.

Allergens and dietary requirements: If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.

DF = Dairy Free; V = Vegetarian; VE = Vegan; GF = Gluten Free