



XMAS DAY MENU

Glass of prosecco upon arrival

STARTERS

Lobster salad, fennel, dill, seashore vegetables & caviar dressing
Ham hock & foie gras terrine, horseradish cream, pickles & beetroot
Curried parsnip soup, apple syrup & crème fraiche (v)
Pea and watercress risotto with confit duck egg yolk (v)

PALATE CLEANSER

Lemon sorbet with rhubarb gin & tonic jelly

MAINS

Norfolk bronze turkey, Goose fat roast potatoes, Yorkshire pudding, pigs in blankets, stuffing & Christmas vegetables
Rib of beef, Goose fat roast potatoes, Yorkshire pudding, pigs in blankets, stuffing, and Christmas vegetables
Pan fried halibut, mussels, brown shrimp, pea & new potato broth
Baked butternut squash, spinach, pine nuts, sunblushed tomatoes & salsa verde (v) (vg)

P U D D I N G S

London porter Christmas pudding, brandy cream
Homemade sherry trifle
Selection of cheeses, grapes, apple chutney & crackers

T O F I N I S H

Mince pies

ADULT PRICE £75.00 pp UNDER 12S £37.50 pp

12.5% optional service charge will be applied / £10p.p deposit required 1 week before booking date

If you require information regarding the presence of allergens in any of our food or drink, please ask your server. (v) Vegetarian (vg) Vegan

