

Christmas Day 2025

£130 Per Person



Pre-Dinner

Freshly Baked Breads, Butter & Oils

Starters

Roasted Butternut Squash Soup with toasted pumpkin seeds served with garlic toasts (V VG GF)

Pan Seared Scallops with a pea puree & rare breed bacon crumb (GF)

Korean Glazed 24-Hour Confit Pork Belly strip with an Asian slaw (GF)

Truffled Mushroom Parfait with a red onion chutney & melba toasts (V VG GF)

Mains

Roasted Herb Fed Free Range Bronze Turkey served with a pig in blanket, maple roasted parsnip, buttered carrots, winter greens, duck fat roasties, sausage meat stuffing, Yorkshire pudding, bread sauce & rich turkey gravy (GF on request)

Cranberry, Parsnip & Chestnut Roast served with maple roasted parsnips, carrots, winter greens, olive oil roasties, sage & onion stuffing, Yorkshire pudding, bread sauce & a rich red wine jus (V VG) (GF on request)

28 Day Dry Aged Beef Fillet Tornado Rossini with duck liver parfait & a Madeira sauce served with sauteed baby potatoes, buttered vegetables & a roasted shallot (GF on Request)

Sea Bass with Jerusalem artichoke & roasted garlic puree served with tender stem broccoli, extra fine green beans & buttered baby potatoes (GF)

Root Vegetable Tarte Tartin served with wilted baby leaf spinach, extra fine green beans, roasted hasselback potatoes & a herby crème fraîche sauce (GF V VG)

Desserts

Christmas Pudding with a Courvoisier VSOP Infused Cream (V)(GF on Request)

Fruits of the Forest Berry Compote topped Cheesecake Pot with fresh pouring cream (V GF)

Salted Caramel & Belgian Chocolate Pot with Caramel Ice Cream & shortbread biscuit (V GF)

Fresh Fruit Salad with Champagne Sorbet (GF V VG)

Trio of British Cheeses – Castello Tickler Extra Mature Cheddar, Tuxford & Tebbutt Blue Stilton & Cornish Brie served with red onion chutney & biscuits (V) (GF on Request) (Additional course for £12 pp)

After Dinner

Mince Pies with Teas & Coffees

Petit Fours

(V) Denotes Vegetarian Dishes (GF) Denotes Gluten Free Dishes (VG) Denotes Vegan Dishes – All dishes may contain traces of nuts – All fish dishes may contain bones – All desserts contain calories – Please Note: We try our hardest to accommodate all dietary requirements but some dishes may not be available to adjust