



CHRISTMAS DAY MENU 2025

AMUSE BOUCHE (GF)

Rosti bite, parmesan, bacon crumb, black garlic aioli

SOUP (VE)(GFA)

Roasted butternut + apple, hazelnut

STARTERS

Duck pate, cherry chutney + sourdough (GFA)

Crab + gruyere souffle, thermidor sauce

Beetroot carpaccio, blood orange, feta, balsamic (VE)(GFA)

MAIN COURSE

Roast potatoes, gravy, rosemary carrots, pigs in blankets, sprouts + chestnuts (N)

Turkey roulade, spinach + thyme (GF)

Root vegetable wellington (VE)

Braised blade of beef (GF)

Cod En papillote, mussels, clams, leek + fennel (GF)

DESSERT

Christmas pudding, brandy sauce

Milk chocolate tart, hazelnut soil, passionfruit gelato

Mulled wine poached pear, whipped yoghurt, almond granola (GF)(N)

Selection of cheeses (GFA)

5 COURSE SET MENU

£100 PER PERSON

£25 DEPOSIT PER PERSON WILL BE
TAKEN WHEN MAKING THE BOOKING
PRE ORDER AND FULL PAYMENT BY
DECEMBER 1ST.

10% SERVICE CHARGE WILL BE
ADDED TO THE PARTY BILL.

