

Christmas Day

Starters

Wild boar terrine *with sloe berry and apple jam, brioche toasts*
Lobster bisque *with pieces of lobster, sourdough bread, and sea salt butter*
Gin and beet-cured salmon *with horseradish cream sauce and rye bread*
Wild mixed mushroom dumplings *with ginger, soy and spring onions* **VEGAN**

Mains

Hand-carved turkey
*Roast potatoes, Brussels sprouts with bacon, Charteney carrots,
Yorkshire pudding, cranberry sauce and gravy*

Roasted rack of lamb
*with rosemary and roasted garlic jus
Dauphinoise potatoes, Charteney carrots* **GFO**

Pan-roasted halibut
Buttered leeks, Saffron and seafood sauce, new potatoes

Nut and spinach puff pastry wreath
Roast potatoes, Brussels sprouts, gravy **VEGAN**

Desserts

Selection of English cheeses, *artisan biscuits & chutney*
Christmas pudding *with Brandy butter*
Salted dark chocolate torte with amaretto **VEGAN**
White chocolate, pistachio and orange cheesecake **GFO**

£110 for adults & £55 for children under ten (smaller portions of the same menu)

.A 12.5% service charge will be applied to your bill. All gratuities are passed directly to the staff.

A non-refundable deposit of £40 per person must be paid within seven days of making the booking

Tables are available at 12, 12:30, 1, 1:30 and 2 p.m., but remember the door closes at 5 p.m.

GFO - gluten-free or gluten-free option is available.

Please note due to the seasonal nature of our ingredients. We can't guarantee the availability of all the items on the menu. We, therefore, reserve the right to change our menu without notice.