

Christmas Day 2023 - Adults £110 - Children - £50.00

On Arrival

Christmas Cocktail & Amuse Bouche - Pea, Mint & Ricotta Tart (v)

First Course

Roast Celeriac Soup, Hazelnut, Truffle (v)

Second Course

Pork Cheek, Ham Hock Terrine, Celeriac, Pear.

Salmon Mosaic, Buttermilk, Dill, Radish, Nori.

Carrot Terrine , Buttermilk, Dill, Radish, Nori (v)

Third Course

24 Hour Slow Roast, Dry Age Hereford, Rib of Beef.

Roast Turkey Paupiette, Wrapped in Bacon & Stuffing.

Mushroom & Winter Squash Wellington (v)

Accompanied with Roast Root Veg, Sticky Red Cabbage, Roast Chestnut & Sprouts

Fourth Course

Walnut, Pear & Frangipane Tart, Perl Las Cheese.

Christmas Roulade, Black Forest, Cherry Sorbet.

Egg Nog Panacotta, Amaretti Crumble, Christmas Pudding Ice-Cream

Fifth Course

Tea & Coffee, Petit Four, Mince Pie

Please note that due to availability of some items the menu may be subject to changes

Please advise of any allergies and we will do our best to accommodate

