



Christmas Day Menu 2025

Champagne & *amuse-bouche* on arrival

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Roast butternut squash soup, toasted pumpkin seeds, Cheddar scone

Prawn & crab tian, bloody marie rose, gem lettuce

Beetroot & walnut salad, whipped vegan feta

Slow cooked pork belly, seared scallops, caramelised apple puree, crackling

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Traditional roast turkey, pigs in blankets, chestnut & sage stuffing, roast potatoes, seasonal vegetables, stock gravy

Roast sirloin of beef, Yorkshire pudding, horseradish mash, roast potatoes, seasonal vegetables, red wine jus

Pan-roasted cod loin, fennel & chive potato cake, shellfish bisque, greens

Wild mushroom & spinach wellington, root vegetable mash, red wine jus

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Traditional Christmas pudding, brandy sauce

Salted caramel & chocolate tart, clotted cream

Mandarin & Cointreau cheesecake

Baked apple with cinnamon & oat crumble

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Coffee & petit fours

£115 per person - children under 12 £50

£25 deposit per person

Optional Upgrades (per person)

Festive Cheeseboard – £12 supplement - 3 Paired Wines – £30 supplement