



CHRISTMAS DAY MENU

3 COURSE MEAL
WITH A GLASS OF PROSECCO ON ARRIVAL

Starters

Roasted Butternut Squash & Red Pepper Soup

Smooth roasted squash & sweet red pepper soup, served with warm toasted sourdough.

Duck Liver & Orange Pâté

Silky duck liver pâté, orange, fresh watercress & warm toasted sourdough.

Homemade Vodka-Cured Salmon

Delicately cured salmon with a subtle vodka finish, horseradish cream, pickled cucumber & toasted sourdough.

Panko Brie & Bacon Croquette

Golden, crispy croquette filled with creamy brie & smoky bacon, served with festive cranberry dip.

Mains

Succulent Buttermilk Turkey Crown

Tender buttermilk turkey crown, served with all the traditional Christmas trimmings.

Pan-Roasted Lamb Rump

Tender lamb rump with golden potato fondant, curly kale, roasted carrots & fragrant rosemary gravy.

Roasted Seabass

Perfectly roasted seabass with crushed Jersey potatoes, broad bean purée, tender stem broccoli & rich lobster cream.

Wild Mushroom, Spinach & Truffle Risotto

Creamy Arborio rice with wild mushrooms, spinach & aromatic truffle, finished with delicate Parmesan. Vegan option available.

Desserts

Served with your choice of cream, custard or ice cream.

Decadent Chocolate Fondant

Warm, indulgent chocolate fondant with a beautifully rich, molten centre.

Traditional Christmas Pudding

A much-loved festive classic, filled with rich fruits & warming Christmas spices.

Apple & Winterberry Crumble

Tender apples & winter berries beneath a golden, buttery crumble topping.

Red Velvet Cheesecake

Smooth, creamy cheesecake with the rich, indulgent flavour of classic red velvet.