

Our Christmas party menu

39.50 per person – three courses

Starters

Haricot bean soup, truffled girolles & parsley | *ve*

Pork terrine, apple & prune chutney, soused cucumber, garlic crouton

Devon crab croquette, brown crab sauce, winter coleslaw & seaweed

Roasted beetroot & confit onion tart, beetroot & balsamic reduction, watercress & pickled beetroot salad | *v* (*ve without goat's curd*)

Mains

Sticky beef with coconut rice, braised carrots, crispy shallots

Woodland-raised bronze turkey, chestnut stuffing, rissole potatoes, sprouts, bread sauce, port gravy

Duck leg confit, Madeira sauce, Dauphinoise potato, red onion marmalade

Pan-fried sea bream, prawn potatoes, prawn & white wine sauce, wilted kale

Artichoke & truffle ravioli, wild mushroom fricassée, Jerusalem artichoke velouté | *ve*

Desserts

Basque cheesecake, poached autumn berries | *v*

Blackcurrant mousse, blackcurrant compote, violet fragments | *ve*

Dark chocolate marquise, black cherry compote, whisky cream | *v*

Apple & blackberry crumble, vanilla ice cream | *v* (*ve with vegan custard*)

Filter coffee or tea

Optional cheese course with accompaniments
(+4.00 instead of dessert or +12.95 as an extra course)

v suitable for vegetarians | *ve* suitable for vegans
Some of our dishes may contain shot fragments, broken crab shell or fish bones.

Our Christmas day menu

99.95 per person – six courses with glass of Buck's Fizz
49.95 for children aged 12 and under

Roasted mushroom & cep cream soup

wild mushroom crostini | *ve*

Starters

Jerusalem artichoke risotto, artichoke crisp, toasted hazelnuts, artichoke velouté, chive oil | *ve*

Duo of ChalkStream trout, classic gravadlax & smoked potted trout, horseradish cream, dill pesto, trout caviar

Mains

Gressingham duck supreme, blackberry sauce, duck leg croquette, Dauphinoise potato, poached blackberries

Woodland-raised bronze turkey, chestnut stuffing, rissole potatoes, sprouts, bread sauce, port gravy

Beetroot wellington, truffle sauce, roasted shallot, braised chestnuts, roasted butternut squash | *ve*

Monkfish, scallop & shellfish ragout, vegetable spaghetti & seaweed, white wine sauce

Pear sorbet, poached pear compote, pear liqueur | *ve*

Desserts

Traditional Christmas pudding, brandy anglaise, black cherry compote, brandy butter | *v*

Raspberry cranachan, whisky cream, hazelnut, pistachio & almond crumble | *ve*

Gilt chocolate feuilletine, chocolate sauce, praliné anglaise, griottine cherries | *v*

Festive cheese selection, Cropwell Bishop Stilton, Barber's 1833 Cheddar & truffled Brillat-Savarin with accompaniments

Filter coffee or tea & mince pie

Allergens and calories: Please scan the QR code for allergen and calorie information or speak to your server.

Our usual service charges apply.



Our festive favourites

A handpicked selection of wines that best complement our Christmas dishes...

Red

Good

Merlot. Le Tuffeau | *ve* 29.75
Languedoc, France
Fresh, black plum, smooth

Better

Malbec. Punto Alto | *ve* 38.95
Mendoza, Argentina
Dark fruit, black cherry, spicy

Best

Rioja Reserva. Azabache | *ve* 48.00
Rioja, Spain
Red fruit, smooth, vanilla

White

Good

Chardonnay. Hamilton Heights 28.95
South Eastern Australia, Australia
Ripe peach, tropical fruit, smooth

Better

Sauvignon Blanc. Turning Heads 38.95
Marlborough, New Zealand
Passion fruit, aromatic, gooseberry

Best

Gavi. Tenute Neirano | *ve* 42.95
Piedmont, Italy
Citrus fruit, white blossom, elegant

Save when you pre-order

Enjoy **6 bottles for the price of 5** of the same wine from our festive favourites

Enjoy **10.00 off** Lanson Père et Fils | *ve* (usual price 59.95)
or **20.00 off** Lanson Le Rosé | *ve* (usual price 79.95)

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