

Christmas Day Menu

Glass of Collet Champagne on arrival



Amuse bouche



Jerusalem artichoke & celeriac soup with celeriac & thyme croquette, garlic oil & focaccia

Pan seared breast of pigeon, celeriac puree & cranberry gel with hazelnuts & winter berries

Terrine of guinea fowl with leek, truffle, game chips & soft boiled quail eggs

Salmon & lobster raviolo with shellfish emulsion & onion crumb

Roasted cauliflower gnocchi, date puree, raw cauliflower slices & vegan parmesan (Vg)



Garlic & herb stuffed Turkey crown with all the festive trimmings

Beef Wellington with pomme purée, king oyster mushrooms, green peppercorns & red wine jus

Dover sole with prawn & scallop Boudin, braised salsify, kale, fish cream, baby croutons & crispy capers

Braised mushroom with spelt, roasted beetroot, tofu dressing & pumpkin seed pesto



Christmas pudding, spiced apple & orange compote with brandy cream sauce

Caramelized apple tarte tatin with vanilla ice cream

Spiced custard tart with honey roasted figs

Chocolate fondant with hazelnut ice cream & hazelnut brittle

Selection of ice creams and sorbets

Selection of cheeses, grapes, crackers, chutney, celery



Tea or Coffee & mince pies

£95 Adults

£45 Children under 12