



CHRISTMAS DAY MENU 2025

120 per person

C A N A P É S

Potted shrimp & pickled cucumber vol-au-vent

Stilton tart, pickled walnut ketchup

Scotch quails egg, truffle mayonnaise

or

Wild mushroom, tarragon and truffle
vol-au-vent / ve

Heritage squash and pickled walnut tartlet / ve

Torched fig, pomegranate / ve

S T A R T E R S

Cured monkfish, Devon crab, grapes, celery, apple, nasturtium

Spiced parsnip velouté, samphire bhaji, coriander, curry oil / ve

Wild mushroom parfait, black garlic & date jam, toasted brioche / v

Yorkshire venison, ham & green peppercorn terrine, plum ketchup, pickles, sourdough

M A I N S

Chestnut and cranberry stuffed turkey, duck fat roasties, roasted roots, pigs in blankets, red cabbage,
Brussels sprouts, gravy

Dry aged beef Wellington, dauphinoise potatoes, beef dripping carrot, rainbow chard, bone marrow jus

Ricotta & pumpkin tortellini, Jerusalem artichokes, sage, black truffle / v

Grilled halibut, braised leeks, smoked seaweed & champagne beurre blanc

Vegan haggis & chestnut pithivier, roasties, roasted roots, red cabbage,
Brussels sprouts, vegan gravy / ve

P A L A T E C L E A N S E R

Yoghurt sorbet, macerated blackberries / v

D E S S E R T

Clementine & sherry trifle / v

Dark chocolate fondant, spiced pear, tonka bean ice cream / v

Rotisserie pineapple, coconut, dark rum, banana & passion fruit sorbet / ve

Christmas pudding, brandy and vanilla anglaise, redcurrant compote

Artisan British cheese selection, port reduction, celery, chutney, grapes, crackers / v

C O F F E E & M I N C E P I E S

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal). Tables are subject to a discretionary service charge of 12.5%
(v) vegetarian (ve) vegan.*