



CHRISTMAS PARTY



ENTRÉES

Tomato & Basil Soup [Ⓥ]

With a caramelised onion
and Saint Mont des Alpes
cheese croûton

Duck Pâté

Brioche and cranberry and
Clementine chutney

Camembert Topped Rarebit [Ⓥ]

Toasted sourdough and red
onion chutney

Smoked Salmon Rilette

With a pickled cucumber salad
and Melba toast

Oyster Mushroom Scallops [Ⓥ] [Ⓝ]

celeriac puree, toasted hazelnuts
and crispy kale

PLATS

Roast Turkey

Parmentier potatoes, grand pig in blanket,
festive croquette, honey roasted root
vegetables and red cabbage

Steak Diane [ⓖ]

Flattened bavette steak with a Diane sauce,
pommes frites and confit tomato

Upgrade to Rump +£5 Supplement

Pan-Fried Salmon Fillet [ⓖ]

Tartar hollandaise, confit potatoes
and spinach

Duck Cassoulet

Confit Gressingham duck leg with a
tomato and haricot bean cassoulet,
crispy garlic and rosemary

Celeriac Wellington [Ⓥ] [Ⓝ]

Celeriac puree, roasted root
vegetables, chestnuts, red cabbage,
parmentier potatoes

Pork Medallions

Spiced red cabbage, sprout Colcannon
pomme purée, calvados jus and crackling

DESSERTS

Christmas Pudding

Brandy Anglaise

Crème Brûlée [ⓖ] [Ⓥ]

French classic. Vanilla
crème brûlée freshly made
by our chefs every day

Black Forest Chocolate Mousse [Ⓥ]

Tarte Au Citron [Ⓥ]

Spiced Blackberry Pain Perdu [Ⓥ]

Vanilla ice cream

Apple crumble tart [Ⓥ]

Eggnog Anglaise



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. [ⓖ] Suitable for a gluten-free diet.

[Ⓢ] Dishes can be made with non-gluten containing ingredients. [Ⓥ] Suitable for vegetarians. [Ⓝ] Suitable for vegans. [Ⓝ] Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.