

CHRISTMAS DAY

4 Courses 89.95

APPETISER

Sourdough Boule ⊕ ♡

Whipped sea salt butter and whole roasted garlic bulb

ENTRÉES

Camembert ⊕ ♡

Blossom honey and thyme, served with cranberry and raisin toast

Prawn Cocktail

Marie Rose sauce, crevette, shredded lettuce, cucumber, brown bloomer bread and butter

Chicken Liver Parfait ⊕ ♡

With apricot purée, candied hazelnut granola, toasted brioche and spiced pear chutney

French Onion Soup

With a Saint Mont des Alpes cheese croûte

Oyster Mushroom Scallops ♡ ♡

Celeriac puree, toasted hazelnuts and crispy kale

PLATS

Roast Turkey

Duck fat roast potatoes, grand pig in blanket, festive croquette, honey roasted root vegetables, spiced braised red cabbage and unlimited gravy for pouring

Clementine Beurre Blanc Sea Bass

Charred fennel, saffron potatoes and Clementine beurre blanc sauce

Celeriac Wellington ♡ ♡

Hasselback potatoes, carrots, braised shallots, mushrooms, celeriac purée, chestnuts, brussel sprout bubble & squeak croquette, and a rosemary & garlic jus

Fillet Steak ⊕

Mushroom and truffle cream sauce, crispy confit potatoes, garlic field mushroom & crispy shallot rings

Duck Breast ♡

Roasted celeriac purée, winter greens, Hasselback potatoes, chestnuts and pickled cherries with a Morello cherry jus

DESSERTS

Chocolate Yule Log ♡

Morello cherries, brandy butter ice cream and chocolate shavings

Crème Brûlée ⊕ ♡

French classic, served with mini madeleines

Croque en Bouche ♡

A tower of profiteroles on a sablé biscuit, filled with vanilla cream and drizzled with white chocolate and chocolate fudge sauce

Christmas Pudding

Brandy anglaise

Pear en Croûte ♡

Baked pear wrapped in puff pastry with vanilla ice cream and salted caramel sauce



Followed by Mince Pies for the table



ADD A CHEESE BOARD ⊕ FOR £20

Brie, Fourme d'Ambert and Saint Mont cheese with cranberry chutney, celery, apple, grapes and a selection of croûtes and crackers

SUITABLE FOR 2 - 4



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.