



CHRISTMAS DAY LUNCH MENU 2026

STARTERS

Chestnut mushroom soup
truffle crème fraiche, crispy shallots, mushroom rarebit

Gravadlax of loch Duart salmon
lemon crème fraiche, watercress, treacle bread

Salad of salt baked beetroot
stilton, rocket and chicory

Pressing of roast chicken, confit duck and artichoke
hazelnut pesto

MAINS

Roast Norfolk bronze turkey
pigs in blankets, chestnut and cranberry stuffing, roast potatoes and
root vegetables, winter greens, gravy

Roast sirloin of Hampshire beef
Yorkshire pudding, roast potatoes and root vegetables,
winter greens, red wine gravy

Roast halibut fillet
braised salsify, brown shrimp, Savoy cabbage

Butternut squash and shiitake mushroom Wellington
mushroom ketchup, roast potatoes and root vegetables, winter greens

PUDDINGS

Christmas pudding
brandy custard, orange ice cream

Mulled wine poached pear
crème fraiche ice sorbet

White chocolate mousse
salted caramel, crisp brick pastry

Pineapple, mint, lime salad
mango sorbet

Three Courses £120 per person, including a glass of fizz on arrival.
Children are £60 per person.

A £50.00 per adult deposit is required at the time of booking (non-refundable), the remaining
balance is to be settled on the day.

A pre-order is required which will be sent out to you three weeks prior to arrival.