

CHRISTMAS DAY LUNCH MENU

AMUSE BOUCHE

STARTERS

*Jerusalem Artichoke Soup, Sope-Pitta,
Chorizo and onion cream (GF*, V*, VG*)*

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*Scallops carpaccio, beetroot and raspberry puree,
yuzu dressing (GF*)*

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*Quail, mushroom puree, raspberries,
corn powder, quince (GF)*

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*Goats cheese panna cotta, heritage baby
beetroots, crispy walnuts (GF, V, VG*)*

MAINS

*Breast of Roast Turkey, apricot & sage stuffing,
pigs in blankets, Yorkshire pudding, carrot & swede
mash, roast potatoes, sprouts and traditional gravy
(GF*)*

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*Duck breast, blood orange, carrots,
tonka bean sauce*

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*Maize Huarache pastry, grilled courgettes,
corn and feta (V, VG*)*

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*Pan fried cod fillet, spinach, pea,
textures of salsify, crispy skin (GF*)*



DESSERTS

*Christmas pudding, spicy brandy custard
(GF*, V, VG*)*

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*Hazelnut and chocolate log, orange and Grand
Marnier ice cream (V)*

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Vanilla and sherry trifle (V, GF)*

SELECTION OF CHEESE WITH A GLASS OF PORT

TEA, COFFEE & PETIT FOURS

All main course dishes served with family-style
tender stem broccoli, roast carrots, parsnips
and potatoes.

(V) vegetarian, (VG) vegan, (GF) gluten free. Items
with a * denote an alternative version is available.
Christmas Day bookings require a deposit of £50 per
person to secure your booking. Deposits are non-
refundable or transferable. Your outstanding balance
will be due on the 1st December 2025. If you book
past this date full payment will be taken at the time
of booking.



Christmas Day Lunch

Served from 12.00pm – 4.00pm.

Join us for a traditional and delicious
Christmas Day five-course lunch, which
uses the finest British ingredients.

£135.00 per person for
five courses, including a glass of
Champagne on arrival.

£60.00 per child.