

CHRISTMAS DAY MENU 2023

AMUSE

Camembert croquette, redcurrant

STARTER

Seared hand-dived scallop, smoked eel and potato salad, apple dressing, caviar
Venison carpaccio, beetroot three ways, parsnip puree and crisp, Parmesan
Roasted spiced pear, Stinking Bishop, hazelnut shortbread, Perry reduction

MAIN

Roast free-range local turkey, pigs in blankets, goose fat roast potatoes and all the trimmings Cumin-roasted turbot, razor clams, chorizo, cauliflower champ Potato and rosemary ravioli, wild mushrooms, Parmesan, winter truffle

DESSERT

Sticky ginger pudding, stem ginger ice cream, boozy ginger wine sauce
Muscavado panna cotta, port glaze, figs, Chantilly
Christmas pudding baked Alaska, brandy sauce, candied orange

COFFEE AND PETIT FOURS

Coffee or tea with homemade petit fours

£150 per person

CHEESE

Cheese can be ordered as an additional course (after pudding) for £10 extra per person

CHILDREN'S MENU

We can either do little portions of the above or further options are available on request £60

BOOKING

£40 per person deposit is required to secure the reservation • Bookings only •

Pre-order required at least 14 days in advance • Christmas gift for everyone joining us • Discretionary 12.5% service charge will be added to your bill

