

CHRISTMAS DAY 2026
£110.00 PER PERSON

STARTERS

RED PEPPER AND BUTTERNUT SQUASH SOUP *(DF, GF, V, VG)*
toasted pumpkin seeds, smoked paprika oil

SMOKED CHICKEN AND APRICOT TERRINE *(GF)*
(DF adaption available on request only)
truffle mayonnaise, parmesan crisp and apricot chutney

SOY CURED SALMON *(DF, GF)*
Sesame dressing, wasabi mayo and pickled cockles

ROASTED SWEET POTATO, FENNEL AND KENTISH BLUE CHEESE CROQUETTE *(V)*
served with Kentish pear chutney and frizze salad

MAINS

DRY AGED SIRLOIN OF BEEF *(DF, GF)*
garlic and thyme fondant potatoes, seasonal vegetables, pancetta jam and bordelaise sauce
served medium-rare

ROASTED TURKEY BREAST *(DF)*
Cumberland pig in blanket, thyme and garlic roast potatoes, cranberry, orange and chestnut stuffing,
al dente seasonal vegetables, turkey jus

BALLOTINE OF SOLE, STUFFED WITH A KING PRAWN MOUSSE *(DF, GF)*
served with saffron chateau potatoes, spinach and caviar sauce

FIELD MUSHROOM WELLINGTON *(DF, V, VG)*
wrapped in a wild mushroom truffled duxelle served with a watercress and spinach pancake,
seasonal vegetables, red wine and bay leaf vegan jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING *(V)*
Carribbean rum sauce

SALTED CARAMEL PROFITEROLES *(V)*
with banana whipped cream filling and chocolate shavings

LEMON CURD PANNACOTTA
(GF adaption available on request only)
with a mixed winter berry gel and spiced shortbread biscuit

BLACK FOREST BROWNIE *(DF, GF, V, VG)*
griottine cherries, whipped vegan Chantilly cream and kirsh syrpy

SELECTION OF BRITISH CHEESES *(V)*
(GF adaption available on request only)
with celery, grapes and chutney

TEA OR FILTERED COFFEE WITH PETIT FOURS

CHRISTMAS DAY CHILDREN'S MENU 2025
£65.00 PER CHILD (UNDER 12)
INCLUDES UNLIMITED DRINKS*

STARTERS

TOMATO SOUP *(DF, GF, V, VG)*
with carrot bhaji and coriander oil
(GF adaption available on request only)

GARLIC BREAD SLICES *(V)*
with or without cheese
(DF without cheese)

CRUDITÉS *(GF, V)*
includes cucumber, carrot and red pepper sticks with dips

MAINS

ROAST TURKEY BREAST *(DF)*
with pigs in blankets, roasted potatoes and seasonal vegetables
(GF adaption available on request only)

FISH GOUJONS
Served with chips and peas

CUMBERLAND SAUSAGES *(DF)*
served with mashed potato and vegetables

PENNE PASTA CARBONARA *(V)*
in with grated cheese

DESSERTS

SALTED CARAMEL PROFITEROLES *(V)*
with banana whipped cream filling and chocolate shavings

CHOCOLATE BROWNIE *(V)*
white vanilla ice cream

SELECTION OF ICE CREAM *(GF, V)*
with vanilla, strawberry and chocolate ice cream

FRESH FRUIT SALAD *(DF, GF, V, VG)*

*DF – DAIRY FREE GF – GLUTEN FREE V – VEGETARIAN VG – VEGAN
SOME OF THE MENU CAN BE ADAPTED FOR INTOLERANCES. PLEASE ASK FOR FURTHER DETAILS.*

***UNLIMITED DRINKS TO INCLUDE SQUASH OR JUICE ONLY**