



CHRISTMAS DAY MENU

£85 for 3 courses
£45 for children (12 years old & under)

Available from 12pm to 2pm on December 25th, pre-order only, Bar closes at 4pm.

Food choices to reach our chef at least by the 20th December.

An optional 10% service will be added to your bill.

Please notify your server about any allergies or dietary requirements before ordering. Thank you.

Flambeed King Prawns in Cognac, Cointreau & Orange Sauce with wilted baby spinach

Chestnuts, leek, shallots soup served with warm bread & butter

Smoked Duck breast, roasted cherry vine tomatoes, croutons & fresh raspberry salad
with pesto & grainy mustard dressing



(All main courses are served with mixed vegetables & cauliflower & leek gratin)

Roast Poussin (small stuffed chicken), roast potatoes, red wine gravy
& cranberry sauce with Yorkshire puddings

Roast Sirloin Beef, roast potatoes, red wine gravy and horseradish sauce and Yorkshire puddings

Boeuf Bourguignon, beef stew in red wine, bacon, carrots & green beans with crushed potatoes

Baked Salmon with parsley & lemon butter, Charlotte potatoes & leek parcel

Vegan Wellington with roast potatoes in a creamy wild mushroom sauce



Tarte Tatin, caramelised apple tart served with vanilla ice cream & warm caramel sauce

Traditional Bûche de Noel chocolate log with ice cream

Cheese Selection French and British cheeses selection

