

CHRISTMAS PARTY MENU 2025

Available for both lunch and evening services

main course 28; two courses 38; three courses 48

Smoked artichoke soup, winter truffle, Parmesan, bread (VG and GF available)

Crispy pig's head, Bramley apple, pickles, quail's egg, gribiche

Potted prawns, crab butter, fennel, bread (GF available)

Winter garden salad, Parmesan, quail's egg, bread (VG available)



Roast breast of turkey with all the trimmings (GF available)

Roast rump of lamb, red wine sauce (GF)

Poached halibut, Shetland mussels, vermouth & chive sauce (GF)

Salt-baked celeriac, Bramley apple, winter truffle, parsley, chanterelle (VG)(GF)

All served with roast potatoes, cauliflower cheese, roast parsnip, buttered sprouts, carrot & swede purée (GF)



Homemade Christmas pudding, Armagnac butter

Treacle tart, blood orange, Chantilly cream

Yule log, cranberry sorbet, chestnut

Selection British cheeses, pickled grapes, quince, biscuits



PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES

V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE