



CHRISTMAS DAY 2026

£105

Spice roasted nuts

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Pan seared foie gras, toasted brioche & port jus

Devilled woodland mushrooms on toasted sourdough,
brandy & mustard cream, chive oil

Duck rillettes with star anise & juniper, pickled heritage beets, crisp rye

Baked queenie scallops in the shell, orange, parsley and hazelnut crumb

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Roast British turkey breast, chipolatas, cranberry & chestnut stuffing, roast potatoes,
seasonal vegetables, bread sauce & turkey gravy

Heritage beetroot, pistachio and cranberry nut roast, squash & truffle purée,
spinach, glazed purple carrots

Braised featherblade of beef, truffled celeriac mash,
grilled king oyster mushroom, redcurrant jus

Lobster, king prawn & crab gratin, champagne & saffron creamed leeks, curly kale

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Cinnamon spiced apple & pecan crumble, vanilla ice cream

Traditional Christmas pudding, brandy custard

Steamed orange & Grand Marnier pudding, bitter chocolate ice cream,
candied clementines

British cheese board, Thomas fudge crackers, fig chutney

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Tea, coffee & petit fours