































CHRISTMAS MENU

Guests choose in advance:

3 starters

1 or 2 mains

1 or 2 puddings

These are served in equal ratio for everyone to help themselves.
All food is served in a sharing family style in the middle of the table.

Vegetarians get their own individually plated starters and mains. All other dietary requirements are catered for if notified prior to the event.

Pre-orders are required one month prior to your booking.

AVAILABILITY:

Monday to Saturday Lunch - 12pm-3pm

Dinner - 6pm-10pm

WINF:

We'll have plenty of wine in stock for you to order on the day, but if you would like something specific from our list you can pre-order when you submit your menu choices to us in November.



Christmas 2025 Menu

Our Christmas menu is served family style in the middle of the table.

The dishes will be served in equal ratio, so there's no need for individual choices.

Choose 3 to Share

Smoked Trout, Celeriac Remoulade Chicken Liver Parfait, Spiced Fig, Brioche Salt Baked Beetroot, Goats Curd, Hazelnut Jerusalem Artichoke & Cep, Comte Duck Terrine, Cherry

Choose 1 or 2 to Share

Roast Norfolk Bronze Turkey Breast Vegetable Wellington Braised Ethical Butcher Beef Swaladale Pork Belly

All served with Roast Potatoes, Gratin Dauphinois, Red Cabbage, Roast Carrots & Parsnips, Pigs in Blankets

Choose 1 or 2 to Share

Pear & Chestnut Mont Blanc
Sticky Date Pudding, Creme Anglaise, Cognac
Spiced Quince Crumble
Valrhona Chocolate Torte, Clementine

Please inform us of any allergies or dietary requirements when ordering. Some of our egg and dairy products are unpasteurised. A discretionary service charge of 12.5% will be added to your bill. Prices include VAT at 12.5%.

