

Sample Christmas Day Menu

Bubbles on arrival

Sourdough, cultured butter

Small Plates

Roast celeriac soup, sourdough & comté croûte

Ham & smoked duck terrine, spiced plum chutney, brioche

Citrus cured trout, cucumber, citrus salad, crème fraîche

Roasted beetroots, blackberries, candied walnut

Mains

Roast Norfolk turkey

Fillet of Hereford beef

Roscoff onion tarte tatin, winter leaf salad

Halibut, burnt leeks, celeriac, hazelnuts, Champagne

All mains served with roast potatoes, honeyed root veg, brussels, red cabbage

Desserts

LilyPuds Christmas pudding, brandy butter, brandy snap

Sherry trifle

Chocolate parfait, armagnac prunes

Cheese £10 supplement *per guest*

British cheese board, crackers, celery, grapes, quince

Mince pies

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

On Christmas Day a discretionary food and drink service charge of 10% will be added to your table and is split evenly amongst the team - this will include pre-payments and deposits