

Sourdough, cultured butter

Starters

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 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 sprouts, red cabbage

Puddings

LillyPuds Christmas pudding, brandy butter, brandy snap Sherry trifle Chocolate parfait, armagnac prunes

Cheese £10 supplement per guest British cheese board, crackers, celery, grapes, quince

After

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