

CHRISTMAS MENU

THREE COURSE SET MENU *LUNCH £39.50 | DINNER £44.50

*Lunch £34.95 until 3rd December 2025

APERITIF



GREMILLET BRUT NV glass £13 | btl £68



PERRIER-JOUET GRAND BRUT NV £16 | btl £89

STARTERS

CELERIAC SOUP Vg

truffle croutons

CHICKEN LIVER PARFAIT

apple chutney, spiced port reduction, toasted brioche

BAKED BRIE IN FILO v

cranberry chutney

SALMON RILLETTE

pickled fennel, crème fraiche, dill oil

MAINS

TRADITIONAL CHRISTMAS TURKEY

traditional roast turkey, roast potatoes, honey glazed carrots, parsnips, Brussels sprouts, pigs in blankets, sage & sausage stuffing, cranberry sauce and red wine jus

BEEF BOURGUIGNON

bacon lardons, button mushrooms, baby onions, pomme purée

GRILLED SEA BASS FILLET

roast vegetable ratatouille, basil oil

CAULIFLOWER STEAK vg

bulgar wheat salad, tomatoes concasse, red pepper hummus

CHICKEN CHASSEUR

leg and breast of chicken with a chasseur sauce of mushroom, onions, tomatoes, wine and mixed herbs Served with sauteed spinach

SIDES

PIGS IN BLANKETS £5.95

drizzled with sticky hot mustard honey

KOFFMAN FRENCH FRIES £4.95

PETIT POIS A LA FRANCOISE £5.45

DAUPHINOISE POTATOES £5.95

with cream and garlic

BRUSSELS SPROUTS £5.45

crispy lardons

BABY GEM, CUCUMBER & AVOCADO SALAD £4.95

DESSERTS

CHRISTMAS PUDDING

traditional pudding rich with fruit and spices, served with Armagnac sauce

CHOCOLATE MOUSSE

Chantilly cream, Amarena cherries, chocolate popping candy

CRÈME BRULEE

vanilla crème brûlée topped with a perfectly caramelised sugar crust

LEMON SORBET vg

refreshing lemon sorbet, candied lemon and limoncello syrup

ROQUEFORT CHEESE

apple chutney, cheese crackers

Taylor's Late Bottled Vintage port, Portugal 2019 +£7.75

DIGESTIF



TOKAJI LATE HARVEST 'CHRISTMAS' £9.75

50ml digestive dessert wine



KOPKE FINE TAWNY PORT £9.95

Kopke 10 year old Port, 75ml