

CHRISTMAS MENU

THREE COURSE SET MENU

LUNCH £39.50* | DINNER £44.50

DRINK PACKAGES AVAILABLE

**Lunch £34.95 until 3rd December 2025*

APERITIFS



GREMILLET NV CHAMPAGNE 125ml £11.95



BOLLINGER NV CHAMPAGNE 125ml £24

STARTERS

CELERIAC SOUP *vg*

truffle oil and toasted hazelnuts

CHICKEN LIVER PARFAIT

fig chutney, spiced port reduction, toasted country bread

BAKED BRIE IN FILO *v*

cranberry chutney

SALMON RILLETTE

pickled fennel, cucumber, creme fraiche, dill oil

PALM COURT CHRISTMAS SALAD *vg*

roast butternut squash, baby leaves, red onion and beetroot, toasted pumpkin seeds, dried cranberries, sherry vinegar caramel dressing

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

French beans, black olives, cherry tomatoes, basil pesto

WILD MUSHROOM RISOTTO *vg**

wild mushroom, chives, grana Padano cheese

(vegetarian /vegan option available on request)

ROAST SALMON

crushed new potatoes, samphire, shellfish sauce

SIDES

PIGS IN BLANKETS £5.45

Drizzled with sticky hot mustard honey

KOFFMAN FRENCH FRIES £4.95

PETITS POIS A LA FRANCAISE £5.45

DAUPHINOISE POTATOES £5.95

with cream and garlic

TENDERSTEM BROCCOLI £5.95

confit garlic olive oil

BABY GEM GREEN SALAD *vg* £5.00

BRUSSELS SPROUTS £5.50

with crispy lardons

DESSERTS

CHRISTMAS PUDDING

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

DRUNKEN CHERRY

clotted cream & cherry ice cream, crushed biscuits, dark chocolate shavings, maraschino cherries marinated in liqueur

BELGIAN CHOCOLATE TART

vanilla ice cream

CRÈME BRULEE

vanilla crème brûlée topped with a perfectly caramelised sugar crust

LEMON SORBET *vg*

lemon zest and Limoncello liqueur

ROQUEFORT CHEESE

apple chutney and crackers

DIGESTIF



VISCIOLATA DEL CARDINALE NV £9.95

Le Marche, Italy.

75ml digestive sour cherry dessert wine



SPECIAL FESTIVE PORT £9.95

- limited availability -

Kopke 10 year old Fine Tawny port, 75ml

(vg) Indicates vegan option | (v) Indicates vegetarian option. An optional service charge of 12.5% will be added to your bill.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY OR ASK FOR FURTHER ALLERGEN INFORMATION.

