



CHRISTMAS DAY MENU

&125 PER PERSON

Choose one starter, one main and one dessert

AMUSE

Exmoor Caviar new potato, crème fraiche, chives

STARTERS

Celeriac apple, hazelnuts, truffle

Heritage Beetroot ticklemoore cheese

Cured Salmon lemon, pumpernickel, sorrel

Rabbit Terrine liver, cherries

MAINS

Norfolk Turkey sage & onion stuffing, pigs in a blanket, cranberries

Forest Mushroom & Chestnut Tart puff pastry, doddington cheese

Cornish Stonebass sea herbs, beurre blanc

Beef Sirloin king oyster mushroom, winter black truffles

SIDES

Honey Parsnips & Carrots

Duck Fat Potatoes

Brussel Sprouts

DESSERTS

Christmas Pudding brandy cream

Black Forest Fondant vanilla ice cream

Bread & Butter Pudding raisins, ginger custard

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note all menus are seasonal and subject to change and a discretionary service charge of 15.5% will be added to your bill.