Christmas Day

WHILE YOU WAIT
Smoked Salmon & Sturgeon Fish Caviar Blini / Beetroot, Sour Cream & Walnut Blini

STARTERS

French Onion Soup, gruyere croute (V)(GFO) Wild Mushroom Tart, goats cheese, asparagus tips, broad beans, onion jam Braised Crispy Pork Belly, squash puree, compressed apple, parsnip crisps, port jus (GFO) Lobster & King Prawn Cocktail, mary rose, sourdough (GFO)

Hand Dived Seared King Scallops, lobster bisque, spinach & fennel puree, brown crab, samphire grass (GFO)

-Gin & Tonic Sorbet -

MAINS

Roast Crown of Berkshire Turkey, roast potatoes, homemade sausage, sage & chestnut stuffing, honey parsnips & carrots, sprouts & bacon, Yorkshire pudding, cranberry sauce, turkey jus (GFO)
 Roast Prime Rib of 45 day dry aged Beef, roast potatoes, homemade sausage, sage & chestnut stuffing, honey parsnip & carrots, sprouts & bacon, Yorkshire pudding, cranberry sauce, rich red wine jus (GFO)
 Ratatouille, Caramelised Onion & Spinach Wellington, pearl barley, Jerusalem artichokes, blistered cherry tomatoes, pistachio & orange pesto (V+)
 Wild Line-caught Seabass Supreme, brown crab butter, jersey royals, heirloom tomatoes, asparagus,

avocado mousse (GFO)

DESSERT

Christmas Pudding, cognac butter, creme anglaise Warm Dorset Apple Pie, salted caramel ice cream Warm Belgian Chocolate Brownie, hazelnut ice cream Oreo Cheesecake, mascarpone, chocolate soil Cheese Board, selection of cheeses, walnuts, biscuits, grapes, apple, spiced grape chutney (GFO)

-Tea & Coffee + Petit Fours-

Adults 5 courses £105

Children over the age of 10, choosing from the adult's menu, 5 courses £70 Children under the age of 10, choosing from the children's menu, 4 courses £50

A 12.5% discretionary service charge will be added to your final bill. Full payment needed in advance to secure your table. Pre-orders required by 10th December. Please ensure you advise us of any food intolerance, allergies or dietary requirements. Menus Subject to Change.

Children's Christmas Day Menu

STARTERS

Roast Parsnip & Celeriac Soup, rustic bread (GFO) (V+) Smoked Haddock & Gruyere Fishcake, tomato & basil sauce Cheesy Garlic Toast (GFO)

- Sorbet -

MAINS

Roast Crown of Berkshire Turkey, roast potatoes, homemade sausage, sage & chestnut stuffing, honey parsnips & carrots, sprouts & bacon, Yorkshire pudding, cranberry sauce, turkey jus (GFO) Chalk Down Farm Dry Aged 6oz Rump Steak peas, gravy & rustic chips (GFO) Seabass Fillet, all butter mashed potatoes, peas (GFO)

DESSERT

Raspberry Sorbet, redcurrant coulis (GFO)(V+) Warm Chocolate Brownie, chocolate ice cream, hazelnut crumb Warm Apple Pie, salted caramel ice cream

CHILDREN UNDER THE AGE OF 10 CHOOSING FROM THE CHILDREN'S MENU 4 COURSES £50

(V+) VEGAN OPTION AVAILABLE (V)VEGETARIAN (GFO) GLUTEN FREE OPTION AVAILABLE

PLEASE ENSURE YOU ADVISE US OF ANY FOOD INTOLERANCE, ALLERGIES OR DIETARY REQUIREMENTS.FULL ALLERGEN INFORMATION AVAILABLE ON REQUEST.