



Christmas Day

WHILE YOU WAIT

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

STARTERS

Honied Parsnip Soup, Black Truffle Shavings, Chestnut Crumb (V)(GFO)

Portobello Mushroom Gratin, Green Asparagus, Parmesan, Fresh Rocket, Garlic Crostini (V)

Confit Duck Terrine, Toasted Sourdough, Fig Chutney, Cornishons (GFO)

Cornish Lobster Tail & King Prawn Cocktail, baby gem, marie rose, sourdough (GFO)

Hand Dived Seared King Scallops, flat iron crispy bacon, butternut puree, spinach & fennel emulsion (GFO)

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, honied parsnip & carrots, sprouts & bacon, Yorkshire pudding, cranberry sauce, rich red wine jus (GFO)

Caramelised Onion, Roasted Vegetable & Spinach Wellington, smooth butternut squash puree, artichokes hearts, blistered cherry tomatoes, pistachio & orange pesto (V+)

Pan-seared Halibut Supreme, King Edward & spinach mille feuille, green asparagus, Atlantic prawn & white wine veloute (GFO)

DESSERT

Christmas Pudding, cognac butter, creme anglaise

Warm Apple & Sultana Pie, acacia honey drizzle, salted caramel ice cream

Ferrara Roche Cheesecake, dark chocolate soil, candied hazelnuts

White Chocolate, Lemon & Thyme Mousse, raspberry compote, ginger & pistachio shortbread

Cheese Board, selection of cheeses, walnuts, biscuits, grapes, apple, spiced grape chutney (GFO)

-Tea & Coffee + Petit Fours-

Adults 4 courses £105

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

Children under the age of 10, choosing from the children's menu, 3 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+)

Mac & Cheese Croquettes (V)

Cheesy Garlic Toast (GFO)

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 Fillet Steak

peas, gravy & rustic chips (GFO)

Risotto, butternut squash, peas, parmesan (GFO) (V)

Seabass Fillet, all butter mashed potatoes, peas (GFO)

DESSERT

Chocolate or Vanilla Ice Cream, chocolate sauce (GFO) (V)

Sticky Toffee Pudding, toffee sauce, vanilla bean ice cream (V)

Warm Apple & Sultana Pie, honey drizzle, salted caramel ice cream (V)

**CHILDREN UNDER THE AGE OF 10
CHOOSING FROM THE CHILDREN'S MENU
3 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.

