



Christmas Day.

A COSY CHRISTMAS DONE RIGHT

This Christmas, settle in and let us take care of everything. Arrive from 12 noon for Champagne and Cellar bites before taking your seat at 1pm for our Christmas Day Gala Lunch.

CHRISTMAS DAY GALA LUNCH | £115 per person
Champagne & Cellar bites on arrival · Appetiser · Starter
· Main · Dessert · Tea or coffee & mince pies

One sitting. One special afternoon.
A proper Christmas Day occasion.



CHRISTMAS DAY MENU 2026

ON ARRIVAL

Cellar Bites & Champagne

APPETISER

Slow-Roasted Tomato Soup, Salsa Verde
Parmesan Cheese Straw (V)

STARTERS

All starters are served with bread & butter for the table

Burrata, Beetroot Carpaccio, Chicory & Balsamic-Glazed Fig (V)

Cured Salmon, Mustard Crème Fraîche, Pickled Cucumber & Dill

Maple-Roasted Carrots, Hummus, Pomegranate & Miso Sesame Dressing (VG)

Pork, Black Pudding & Apple Terrine, Celeriac Remoulade & Cornichons

MAINS

All mains are served with seasonal vegetables & roast potatoes for the table

Crown of Turkey, Pigs in Blankets, Apricot Sausagemeat & Sage Stuffing
Turkey Gravy, Cranberry & Bread Sauce

Roast Dry-Aged Longhorn Beef, Mushroom, Bacon & Baby Onion Ragù
Red Wine & Thyme Jus (GF)

Pan-Fried Fillet of Sea Bass, Creamed Leeks, Fennel & Samphire
Salad Caper & Shallot Dressing (GF)

Root Vegetable, Apricot & Sage Nut Roast Cranberry Sauce
& Vegetarian Gravy (VG)

DESSERTS

A sweet finale to your festive feast, with indulgent Christmas favourites.

Christmas Pudding, Cherry Compote, Orange & Brandy Custard (V)

Chocolate Yule Log, Raspberry Sorbet & Dark Chocolate Sauce (V)

Ginger Cake, Mulled Wine-Poached Pear & Vanilla Ice Cream (VG)

British Cheese Plate, Chutney, Quince & Crackers (V)

TO FINISH

Tea or Coffee & Mince Pies

CHRISTMAS DAY £115

A beautifully crafted
4 course festive feast.

AVAILABLE 25th Dec



V - Vegetarian, Vg - Vegan, VGO Vegan Option, GF - Gluten Free, GFO - Gluten Free Option
A discretionary 12.5% service charge will be added to your final bill.