



Festive Feasting Menu 2025

£59 per person

Please choose 2 Starters, Main Courses & Desserts for your group to share

Snacks For The Table

Ham Hock Croquette, Spiced Apple Sauce

Smoked Salmon, Blini, Crème Fraiche Dill (DF*)

Starters

Mushroom Parfait, Toasted Sourdough, Tarragon Emulsion (V/VG)

Beetroot Cured Salmon, Pickled Cucumber, Dill Yoghurt (GF)

House Pâté en Croûte, Mustard, Cornichons (DF)

Mains

Roast Norfolk Bronze Turkey Breast, Sage & Onion Stuffing (GF*)

Braised Beef Bourguignon, Button Mushrooms, Baby Onions

Whole Market Fish, Café de Paris Butter, Sea Vegetables (GF) (DF*)

Celeriac and Truffle Pithivier, Wild Mushroom Velouté (VG)

All Served With Gravy, Roast Potatoes, Honey Glazed Parsnips & Carrots, Roasted Brussel Sprouts & Pigs In Blankets

Desserts

Steamed Christmas Pudding, Brandy Custard

Black Forest Gateaux

Apple Tart Tatin, Tahitian Vanilla Ice-Cream

*Vegan / Gluten Free dessert available on request

Brie de Meaux - Chutney & Crackers (*£5 supplement per person*)

(V) - Vegetarian, (VE) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free () - Can be made without allergen if specified*

Our kitchen does contain nuts. Please let us know of any allergies or dietary requirements within the group, these can be catered for.

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A discretionary 12.5% service charge will be added to your bill.