



CHRISTMAS DAY MENU

£120 pp Pre-booking required

ON ARRIVAL

Amuse bouche and glass of bubbles

STARTERS

Selection of cured meats, smoked salmon & smoked duck breast, chicken liver parfait with a warm bread selection & pickles

Carpaccio of heritage beetroot, whipped feta and honey fig (v)

MAINS

Free range turkey breast

Chargrilled rib of beef

Served with pigs in blankets, chestnut stuffing, maple roasted carrots, duck fat roast potatoes, jus, pancetta sprouts and greens

Roast herb crusted cod steak, confit tomatoes, samphire, roasted chestnuts and garlic beurre blanc

Nut roast, confit tomatoes, samphire, maple roasted carrots

INTERMEZZO

Champagne Sorbet

PUDDING

Brandy Christmas pudding with spiced rum anglaise

Duo of Cotswold cheese, quince jelly, cheese biscuits

Warm maple pecan pie, caramel ice cream, candied nuts

TO FINISH

Coffee and a delicious treat

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill.

Food Allergies & Intolerances: Please inform a member of staff before ordering if you have any allergies or dietary requirements. Our allergen information is available on request. Due to our kitchen environment, we cannot guarantee the absence of traces of allergens.

