

CHRISTMAS 2026

Lunch Thursday - Saturday 2 Course £40 | 3 Course £44
Wednesday & Thursday Evening: 2 Course £40 | 3 Course £44
Friday & Saturday Evening: 2 Course £44 | 3 Course £50

STARTERS

Tiger Prawns, Coconut, Lemongrass & Thai Basil
Chestnut Mushroom Parfait, Black Garlic, Jerusalem Artichoke & Toast (V)
Sugar Pit Ham Hock & Chicken Terrine, Celeriac & Piccalilli
Chefs' Toast, Whipped Feta, Roast Red Pepper & Olive (V)
Chicken Cromesqui, Satay, Peanuts & Sesame
Butternut Squash, Roast Garlic & Sage Soup, Wheaten Bread (V)

MAIN COURSES

Turkey & Ham, Smoked Bacon & Sage Stuffing, Sprouts, Cocktail Sausages, Cranberry, Gravy
Chicken Supreme, Spinach, Mushroom, Chestnut & Truffle
Featherblade of Beef, Jerusalem Artichoke, Beef Fat & Parmesan Crumb
Coley, Parsnip Velouté, Curry Oil, Hazelnut & Golden Raisins
Roast Cauliflower, Spinach, Mushroom, Chestnut & Truffle (V)
10oz Sirloin Steak, Beef Fat Mushrooms, Dressed Leaves, Chips & Pepper Sauce (£12 SUPPLEMENT)

MASH & ROASTIES FOR THE TABLE

EXTRAS FOR THE TABLE

Braised Red Cabbage, Nutmeg £6
Honey Truffle Beets £6
Parmesan & Truffle Fries £6

DESSERTS

Winter Pear Trifle
Chocolate Mousse, Burnt Orange, Salt Caramel & Vanilla
Vanilla Panna Cotta, Blackberry, Almond & Caramelised White Chocolate

Please make your server aware of any allergies or
intolerances.
We cannot guarantee the absence of traces