



CHRISTMAS DAY MENU 2026 £120

AMUSE BOUCHE A GIFT FROM THE KITCHEN

INDIVIDUAL SKILLET FOCACCIA Confit Tomatoes | Shallots | Herbs | Olive Oil | Balsamic

STARTERS

CARPACCIO DI GAMERBI ROSSI

Black Onion Seeds | Lemon Zest | Mango | Avocado | Citrus Dressing |
Samphire | Micro Greens

ROASTED BEETS

Goats Cheese Bon Bons | Heritage Beets | Raspberry Puree | Crispy Bread |
Blue Cheese Dressing

SPICED HONEY DUCK BREAST

Blackberry Compote | Celeriac & Apple Coleslaw | Savoy Cabbage | Red
Wine Jus

BEEF CONSOMME

Marrow Dumplings | Chives | Brunoise Winter Vegetables

MAINS

HONEY ROASTED TURKEY

Cumberland Pigs in Blanket | Roasted Potatoes | Seasonal Vegetables |
Sage & Onion Stuffing | Cranberry Sauce

BEEF PITHIVIER

Garlic & Chive Mash Potato | Winter Vegetables | Braised Shallots | Red
Wine Sauce

TURBOT

Morel Mushrooms | Seasonal Vegetables | Caviar | Wilted Spinach | Clams |
Lemon Butter Sauce | Parsnip Puree

MUSHROOM PITHIVIER

Portobello Mushrooms | Potato | Gruyere | Braised Leeks | Savoy Cabbage |
Mushroom Bisque | Seasonal Vegetables

DESSERTS

PISTACHIO CANNOLI

Matcha Sponge | Raspberry Compote | Lemon Balm | Ice Cream

CHRISTMAS PUDDING

Brandy Sauce | Vanilla Ice Cream

CHEESE BOARD

Selection of Local Cheeses | Artisan Crackers | Spiced Fruit Chutney |
Grapes

TO FINISH

Homemade Mince Pie

Please note a discretionary optional service charge of 10% will be added to your bill