

Menu

Chef's choice of bread for the table

STARTERS

Game, pork and pistachio terrine, brioche, prosciutto crisp, fruit chutney (gfo)

Gin-cured chalk stream trout, citrus and herbs, dill oil, fennel (gf)

Harissa-roasted cauliflower, coriander hummus, toasted seeds (ve, gf)

MAINS

Roast turkey, Yorkshire pudding, roast potatoes, pig in blanket, stuffing, red wine jus (gfo)

Roast sirloin of beef, Yorkshire pudding, roast potatoes, red wine jus (gfo)

Roast halibut, saffron potatoes, sea vegetables, beurre blanc (gf)

Butternut squash and feta pithivier, potato and celeriac rösti, celeriac purée, roasted pumpkin seeds (v, veo, gfo)

For the table: root vegetables, winter greens, cauliflower cheese, buttered leeks, Brussels sprouts

DESSERTS

Christmas pudding, brandy custard (gfo, veo)

Chocolate tart, hazelnut, dark chocolate, raspberry (gfo)

Seasonal trifle, white chocolate (gfo, veo)

Tea, coffee and mini mince pies to finish

Why not add a cheese board for the table at £12.50 per person?

ALLERGEN KEY: gf - made without gluten, v - vegetarian, ve - vegan, gfo - made without gluten optional, veo - vegan optional

[Click here for full allergen information](#)

THE VIEW RESTAURANT

Christmas Day

Make Christmas Day truly special with a relaxed celebration at The View. Begin with a glass of Mistletoe Hugo cocktail on arrival before enjoying a beautiful festive lunch with family and friends.

With stunning views, welcoming service and every detail taken care of, you can simply settle in and enjoy the occasion.

Adults: £120.00 per person

Children: £90.00 per person

To include Christmas colouring and gift for children

ARRIVAL AT 12PM

LUNCH SERVED AT 12:30PM

Booking information

A non-refundable deposit of £30 per person is required to secure your table. Full payment, menu selections and dietary requirements are due by Monday 7th December.

