



Christmas Day 2024

£100, £50 children (under 12)

Open 11.30 – 5.30pm

1st Sitting 12 – 2.30pm

2nd Sitting

3 – 5.30pm

King oyster mushroom sweet pea puree, maple & mustard, pomegranates

Hereford beef carpaccio anchovy mayonnaise, horseradish, gherkin

Spiced parsnip soup pear, coriander, pumpkin seeds

Beetroot salmon gravadlax potato & prawn, dill, lemon

Gressingham Duck liver parfait orange marmalade, sourdough

Norwegian langoustines garlic & pickled chilli butter, lemon, aioli

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Norfolk Bronze Turkey pigs in blankets, orange & cranberry sauce, chestnut stuffing, bread pudding, proper gravy

Miso glazed aubergine potato galette, whipped harissa tofu, peanuts, spring onion, sesame, pickled chillies

South Coast Bream crushed potatoes, peas, mint, buttermilk curry sauce, wilted greens

Tamworth pork ribeye mustard potato rosti, tenderstem broccoli, roasted tomato, honey cider sauce

Butternut squash, shimeji & kale risotto poached hen's egg

Smoked Egyptian cream braised short rib pappardelle pasta, chimichurri, pickled onions, parmesan

Served with duck fat roast potatoes, creamed sprouts & chestnuts, maple roasted parsnips, braised red cabbage

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Christmas Pudding brandy sauce, winter berries

Dark chocolate torte sable, caramel, Rocky's Naked Dairy ice-cream

Glazed lemon tart vanilla mascarpone

Godminster Cheddar biscuits, grapes, celery, chutney

Basque cheesecake raspberries, caramelised white chocolate

Kirsch mixed fruit trifle Chantilly, meringue

10% service is added to all Christmas Day tables. All tips & service are split equally among the team