

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Smoked ham, orange and Sussex
Charmer croquettes, capers and
tarragon crème fraîche

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Roast Crown Prince squash,
beetroot, Brussel tops, lentils,
orange and mixed seed salad (vg)

Jude's lemon sorbet to follow

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

6oz Aberdeen
Angus fillet steak, triple cooked
chips, roasted shallots, béarnaise
(Supplement £12)

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

PUDDINGS

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Christmas pudding, spiced syrup,
brandy butter ice cream

Isle of Mull Cheddar, quince jelly,
celery, seeded crackers

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Coffee and mince pie to finish

Adult £65 Child £30

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.



We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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