



Lunch: Two-Course 30.00 | Three-Course 37.50
Dinner: Two-Course 35.00 | Three-Course 42.50



Starters

Box Tree Chicken Liver Pâté
Toasted sourdough, fig chutney

Butternut Squash Velouté (V)
Croutons, aged Italian hard cheese, fresh chives

Finest Quality Smoked Salmon
Celeriac remoulade, Lilliput capers, soft herbs

Shallot & Pea Ravioli (VE)
Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs

Mains

British Reared Roast Turkey
Served with all the trimmings, bread sauce, cranberry, roasting juices

Butcher's Steak with Peppercorn Sauce
Roasted Piccolo tomatoes, Koffmann chips, young watercress

Upgrade to a 28-day aged Campbell Brothers' sirloin steak + 6.00

Fillet of Grilled Sea Bass alla Siciliana
Caponata of vegetables, tomato vinaigrette, soft herbs

Potato Gnocchi (VE)
Basil dressing, Piccolo tomatoes, extra virgin olive oil, toasted pine nuts

Puddings

Traditional Christmas Pudding (V)
Semifreddo redcurrants, warm brandy sauce, candied walnuts

Jamaican Mess "The Perfect Mistake" (V)
Banana & caramel sauce

Dark Chocolate Fondant (V)
Caramel sauce, vanilla ice cream, honeycomb

Ice Creams & Sorbets (V/VE)
Speak to your server for today's flavours

CLAWSON[®]
CHEESEMAKERS SINCE 1912

Union Jack Cheese Plate
Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits (580 kcal) +6.00
Winners of supreme champions of the International Cheese Awards

Indulge

Luxury Warm Mince Pies
+3.00



Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.