

Warm Baked Sourdough (V)
Salted English butter
4.25 (482 kcal)

CHRISTMAS

Five-Course Menu

Martini Olives (VE)
Fresh lemon, thyme, extra virgin olive oil
4.50 (221 kcal)

115.00 per adult | 57.50 per child

Cocktails

Porn Star Martini

Absolut Vanilla Vodka, Malibu
passionfruit, shot of Prosecco,
passionfruit
10.95

Strawberry Daiquiri

3-year-old Havana Rum,
strawberry purée, lime juice, sugar
syrup, strawberry
10.50

Mojito

3-year-old Havana Rum, lime juice,
sugar syrup, crushed mint topped with
soda, lime, mint
10.50

Passionfruit Reviver

Passionfruit purée, vanilla syrup,
Franklin & Sons ginger beer, orange
wedge
7.50 (0.0%Alc)

First-Course

Glamorgan Sausage

Caerphilly cheese, leeks, tomato vinaigrette
(163 kcal)

Salt Baked Beetroot Salad (VE)

Candied walnuts, merlot vinegar, dressed leaves
(334 kcal)

Second-Course

Classic 1970's Prawn Cocktail

Sauce Marie Rose, fresh lemon, brown bread
& butter (435 kcal)

Game Pie

Woodland mushrooms, roasting juices
(585 kcal)

Heritage Tomato Salad (V)

Mozzarella, extra virgin olive oil, fresh basil
(328 kcal) (Vegan alternative available)

Third-Course

Roast Free-Range Turkey

Served with all the trimmings, bread sauce,
cranberry, roasting juices (1022 kcal)

Beef Wellington

Maxim's mushrooms, puff pastry, buttered leaf
spinach, watercress, Madeira sauce (857 kcal)

Rump of Moorland Lamb

Dauphinoise potatoes, petits pois à la
française, Dijon mustard, chives, red wine jus
(1170 kcal)

Roasted Root Vegetable & Bean Cassoulet (VE)

Pomodoro, herb crust (471 kcal)

Grilled Red Mullet

Sage beignets, buttered leaf spinach, sauce vierge
(529 kcal)

Fourth-Course

Traditional Plum Pudding (V)

Brandy sauce (411 kcal)

Clawson Cheese Plate (V)

Fruitcake & sherry syrup (957 kcal)

Poached Pear

Vanilla set cream (966 kcal)

Poached Seasonal Fruits in Sparkling Wine

Speak to your server for today's flavours (315 kcal)

Fifth-Course

Espresso Affogato (V)

Espresso coffee, vanilla ice cream (430 kcal)
(Vegan alternative available)

Digestif*

A selection of coffees from
Musetti

A selection of teas from
Teapigs

Espresso
Martini

Irish
Coffee

*Additional charges apply



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.