

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

CHRISTMAS

Three Course Menu

90.00 Adult | 45.00 child

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

Three-course meal with complimentary canapés and a glass of fizz on arrival

Cocktails

Porn Star Martini

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

11.95

Strawberry Daiquiri

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

11.50

Mojito

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

11.50

Passionfruit Reviver

Passionfruit purée, vanilla syrup,
Franklin & Sons ginger beer, orange
wedge

7.95 (0.0% Alc)

First-Course

Classic 1970's Prawn Cocktail

Sauce Marie Rose, fresh lemon, brown bread
& butter

Game Pie

Woodland mushrooms, roasting juices

Heritage Tomato Salad (V)

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

Second-Course

Roast Free-Range Turkey

Served with all the trimmings, bread sauce,
cranberry, roasting juices

Beef Wellington

Maxim's mushrooms, puff pastry, buttered leaf
spinach, watercress, Madeira sauce

Rump of Moorland Lamb

Dauphinoise potatoes, petits pois à la
française, Dijon mustard, chives, red wine jus

Roasted Root Vegetable & Bean Cassoulet (VE)

Pomodoro, herb crust

Grilled Red Mullet

Sage beignets, buttered leaf spinach, sauce vierge

Third-Course

Traditional Plum Pudding (V)

Brandy sauce

Clawson Cheese Plate (V)

Fruitcake & sherry syrup

Poached Pear

Vanilla set cream

Poached Seasonal Fruits in Sparkling Wine

Speak to your server for today's flavours

Digestif*

A selection of coffees from
Musetti

Irish
Coffe

Espresso Affogato (V)

Espresso coffee, vanilla ice cream
(Vegan alternative available)

Espresso
Martini

A selection of teas from
Teapigs

*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.