



CHRISTMAS DAY MENU 2025

Selection of canapés

Ravioli of Cornish Crab, samphire & crab butter sauce

Venison Carpaccio, horseradish crème fraîche,
parsnip, watercress & radish

Goat's Cheese Tart with Caramelised Onion & Beetroot,
pear & rocket salad

Seared Scallops, spiced pork belly & Jerusalem
artichokes

Roast Bronze Turkey & All The Trimmings, rosemary roasted
potatoes, seasonal vegetables, bread & cranberry sauce

Hereford Beef Fillet (6oz), slow-cooked beef cheek,
truffled potato terrine, bordelaise sauce

Fillet of Halibut, spinach, saffron potatoes & lobster velouté

Butternut Squash & Puy Lentil Wellington,
wild mushroom sauce & seasonal vegetables

Christmas Pudding, cognac custard

Warm Chocolate Tart, clementine sorbet

Salted Caramel Cheesecake, fig & honey ice cream

Selection of English Cheeses, chutney, walnuts,
grapes & crackers

£140 Per Person

"OUR CHEFS & BARTENDERS WILL MAKE EVERY EFFORT TO ACCOMMODATE ANY SPECIAL REQUESTS"

We are unable to guarantee the total absence of allergens due to an open plan kitchen, please inform us if you have a food allergy or intolerance. The Set Menu cannot be used in conjunction with any other offer, including our 10% privilege or alumni cards. 15.5% discretionary service charge will be added to you bill. 100% of all tips go to our team.