



CHRISTMAS DAY MENU

£120 p/p (£50 for children)

Available to any tables wishing to have the Christmas day experience,
All tables must be pre-ordered

ON ARRIVAL

Nyetimber Classic Cuvee

AMUSE BOUCHE

Whipped Goats Cheese & Cranberry Cornbread **

STARTERS

Smoked Duck & Crispy Quail Egg Salad **

Devonshire Crab on Toasted Brioche **

Potted Wild Mushrooms, Lingonberry Jelly & Sourdough ** ve df

MAINS

Roast Norfolk Turkey **
pig in blanket, sausage stuffing, roast potatoes, seasonal vegetables & gravy

Sweet Potato & Pecan Nut Roast * ve df
ponzu sprouts, chestnuts, butternut squash, gravy & crispy herbs

King Scallop Gratin *
courgette, confit tomatoes & poached potato

Roast Barbary Duck Breast & Dauphinoise Potatoes *
red wine braised chicory & blackberry jus

DESSERTS

Bruléé Banana & Dark Chocolate Delice

Christmas Pudding & Brandy Custard

Rum Roasted Pineapple, Berry Compote & Coconut Sorbet * ve df

TO FINISH

Cheese & Petit Fours

(*) non-gluten containing ingredients (**) dish can be altered to non-gluten containing ingredients (ve) vegan (df) dairy free
Please let us know if you have any allergies or intolerances. A full breakdown is available on request. All dishes are freshly prepared in house, we cannot guarantee the absence of all allergens. A discretionary service charge of 12.5% is added to your bill.