

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

Suffolk salami and chorizo,
winter pickles, olives,
sourdough toast

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Roast Creedy Carver
duck breast, duck leg croquette,
butternut squash purée, chicory,
cherries, brandy

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

Celeriac, Jerusalem artichoke
and spinach pithivier, crushed
winter roots, Brussel tops (vg)

Roast Scottish salmon,
creamed celeriac, fennel,
leeks, gremolata

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Apple and quince crumble,
custard

Blue Monday cheese, quince jelly,
celery, seeded crackers

Salted chocolate and cranberry
tart, caramel ice cream

Coffee and mince pie to finish

Adult £75 Child £40

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.




We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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