

CHRISTMAS DAY 2025

£115.00 ADULTS £57.50 CHILDREN UNDER 12

STARTERS

Lobster Bisque

indulgent and rich lobster bisque finished with brandy served with lobster meat, rouille & croûtons

Baked Stuffed Romano Pepper (VEG) (G/F)

filled with a jewelled pomegranate, artichoke & herb tabbouleh with a roasted red pepper remoulade

Venison & Beef Shin Terrine (G/F AVAILABLE)

Pressed terrine of venison, beef shin, red onion relish and green peppercorns
with red onion & ale chutney, tenderleaf salad & toasted breads

Confit Leg Duck (G/F)

with Asian wok fried garlic greens, pickled sushi ginger & plum sauce

King Prawn & Crevette Bloody Mary Salad (G/F)

warm water crevettes & king prawns with a bloody mary style dressing

Smoked Salmon & Avocado Cheesecake

savoury biscuit base with an avocado & cream cheese filling topped with smoked salmon, dill & capers

MAIN COURSES

Christmas Day Carvery Service

roast turkey, loin of pork, loin of venison, leg of lamb & festive ham

Our renowned selection of fresh vegetables, Yorkshire puddings, parsnips, stuffing, goose fat
roast potatoes, Madeira wine gravy & all the trimmings.

Also available as a vegan option with Cranberry, Chestnut & Pumpkin Seed Nut Roast

Roast Monkfish, Prawn & Saffron Stew (G/F)

oven roasted monkfish and king prawns finished in a brandied
tomato & saffron stew served with sea greens, buttered new potatoes & asparagus spears

Fillet of Beef Wellington

dry aged fillet with wild mushroom duxelle & english mustard wrapped in
prosciutto ham & puff pastry. Served with Madeira gravy, dauphinoise potatoes & sautéed veg

Roasted Red Pepper & Courgette Wellington (V) (VEGAN)

filled with grilled courgette, red peppers, peas & spinach served with roasted red
pepper and tomato sauce, baby new potatoes and dressed tomato salad

DESSERTS FOR THE TABLE TO SHARE

Christmas Pudding flambéed at your table served with brandy sauce

Dessert Platter - an assiette of individual desserts

Cheeseboard - artisan platter of Oxford Blue, Continental & Classic English cheeses
with vintage port, biscuits and fruit accompaniment

FRESHLY BREWED COFFEE OR MULLED WINE WITH MINCE PIES

A deposit of £60.00 per person is required to confirm your reservation.

Full payment is required by Monday December 1st 2025.

Bookings cancelled after this date will NOT BE REFUNDED

All weights shown are approximate before cooking. The European rule bit! 1lb = 454 g.

All prices include VAT at the current rate of 20%. Our kitchen contain all 14 allergen ingredients as outlined by the
EU Directive (EU FIC 2014) Please ask for any allergy advice, we'll be happy to accommodate your requests