

CHRISTMAS DAY 2026

£120.00 ADULTS £60.00 CHILDREN UNDER 12

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

STARTERS

Lobster Bisque (G/F AVAILABLE)

indulgent & rich lobster bisque finished with brandy served with lobster meat, king prawns, rouille & croutons

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

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

Ham Hock & Pea Terrine (G/F AVAILABLE)

pressed terrine with slow cooked ham hock, peas, mustard & honey
with red onion & ale chutney, tenderleaf salad & toasted breads

Confit Leg of 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 & Caviar

platter of smoked salmon, sliced avocado, watercress salad, dill & capers topped with caviar served with blinis

MAIN COURSES

Christmas Day Carvery Service (G/F AVAILABLE)

roast turkey, loin of pork, loin of venison, leg of lamb & festive glazed 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 Monkish, 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

10oz Fillet Steak Diane (G/F)

dry aged fillet, cooked to your liking, with a classic diane sauce of mushroom, cognac, Dijon mustard, Worcestershire
sauce & double cream with dauphinoise potatoes, asparagus and tenderstem broccoli

Butternut Squash, Mushroom, Chestnut & Spinach Coubliac (V) (VEGAN)

baked puff pastry parcel filled with saffron rice, sautéed vegetables spinach & roasted chestnuts
served with roasted cauliflower, buttered new potatoes & asparagus spears

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, TEA OR MULLED WINE WITH MINCE PIES

Full payment is required by Tuesday December 1st 2026

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

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Please write in the names of all members of the party in the left hand column, please ask if you need more forms. Indicate each course choice by placing a cross or tick in the relevant box opposite the guest's name.

Don't forget to order your wine, we'll have it breathing for you on your arrival.

All menu selections need to arrive to us at least **10 days** prior to your party.

Name Of Booking	Contact Tel No.	Date Of Reservation DEC 25th 2026
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