

Christmas Day Menu

£92 per adult | £40 per child (ages 5-12) | £20 per child (under 5)

Glass of bubbly on arrival, followed by 3 courses with coffee and mini mince pies.

Truffled wild mushroom velouté, chanterelle and crème fraiche ravioli with a toasted chestnut gratin (v) (vgo) (gfo)

Crayfish, crab and prawn tian, caviar, Bloody Mary sauce and buttered granary bread (gfo)

Salt-baked beetroot pithivier, roasted squash purée, caramelised shallots and crispy kale (vgo)

Sesame-glazed pork belly, seared scallop, compressed Bramley apple and XO sauce (gfo)

Pressing of confit duck, griottine relish, crispy air-dried ham and artisan baked sourdough (gfo)

Twice-baked Bourne's Cheshire cheese soufflé, sweet poached pear and candied walnuts (v)



Roasted breast of turkey, bacon-wrapped chipolata, pork and herb stuffing, duck fat potatoes, creamed potatoes, honey-glazed root vegetables, piccolo parsnips, buttered sprouts, and rich turkey gravy (gfo)

Tournedos Rossini, seared beef fillet crostini, chicken liver parfait, pomme mousseline, garlic baby spinach and Madeira-infused sauce (gfo)

Roasted butternut squash and thyme Wellington, caramelised Roscoff onion purée, puy lentils, wild mushroom fricassée, crispy greens and red wine sauce (v) (vgo)

Paupiette of lemon sole, saffron Parisienne potatoes, charred baby onions, samphire and a dill beurre blanc (gfo)

Pan-seared duck breast, fresh truffled potatoes, duck boudin noir, kirsch cherries, Jerusalem artichokes and rich duck reduction (gfo)

Nut roast, roasted potatoes, maple syrup-glazed root vegetables, roasted sprouts, cranberry relish and vegan gravy (vg)



Traditional Christmas pudding, Courvoisier crème and gin-infused redcurrants (gfo)

Bramley apple tartlet, ginger and parkin crumble, apple gel and Chantilly cream

Black Forest Valrhona chocolate tart, dark chocolate soil and vanilla ice cream (vgo)

Cranberry and white chocolate cheesecake, sugar tuille, burnt white chocolate and pistachio ice cream

Clementine and cardamom trifle, white chocolate cremosa, toasted brioche crumb, Cointreau and orange ice cream (gfo)

Chef's selection of British cheeses

Perl Las 'Blue Pearl', Collier's Welsh cheddar and Pearl Wen Organic Cenarth brie served with truffle honey, quince and Peter's Yard crackers (gfo)