Christmas Day

Friday 25th December 2026

Snacks

Crispy Hash browns, sour cream, caviar

Pan Perdu, winter truffle & cheese custard

Selection of house bread, whipped butters

Starters

Steamed venison suet pudding, carrot purée

Salt baked celeriac, pickled celery, toasted hazelnut & truffled beurre blanc (v)

Lobster raviolo, burnt lemon purée, shellfish bisque sauce

Mains

Roasted Norfolk Turkey breast, crispy leg terrine, pigs in blankets, duck fat roast potatoes, honey glazed carrots & parsnips, Brussel sprouts & chestnuts, red cabbage, gravy & bread sauce

Butter poached turbot, braised leeks, cauliflower velouté, golden raisin, verjus, Jerusalem artichoke

Wild mushroom & truffle vol-en-vent, poached duck egg, char-grilled radicchio (v)

Desserts

After dinner mint chocolate entremet

Christmas pudding, brandy sauce, brandy butter

Apple tart, Colston Basset stilton, Fruit loaf

Petit fours and mince pies

£175 per person

A discretionary 10% service charge is included in the final bill
Please advise us of any allergies in advance.