



# CHRISTMAS DAY



*Crafted to perfection  
with all the festive cheer  
and none of the fuss.*

*Two Courses £50 per person*

## Welcome Reception

Mulled wine

## Mains

*All served with double egg Yorkshire pudding, goose fat roast potatoes, Brussels sprouts, crushed winter roots, maple roast parsnip, gravy (430Kcal)*

Crown of English turkey, maple roast gammon, Gressingham duck breast, pigs in blankets, cranberry sauce (876Kcal)

West Country 28 day aged sirloin of beef, pigs in blankets, horseradish sauce (676Kcal)

Salt baked beetroot & wild mushroom Wellington, celeriac purée, Brussels tops, red onion gravy (vg) (905Kcal)

Pan roast halibut suprême, Jerusalem artichoke, girolle mushrooms, samphire, Champagne butter sauce (688Kcal)

## Puddings

Christmas pudding, brandy butter ice cream (v) (416Kcal)

Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal)

St. Clement's treacle tart, stewed clementines, clotted cream (v) (545Kcal)

Spiced fig, orange, cranberry & walnut syllabub (vg) (530Kcal)

## To Finish

Mince pie (v) (106kcal)

Coffee or Tea

*We source our ingredients from Britain's best farmers, growers, fishers and foragers  
to bring out the season's flavours.*

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.  
An adult's recommended daily calorie allowance is 2,000 Kcal.  
All tables are subject to a discretionary service charge of 12.5%.

