

Christmas Day Menu

FIVE COURSES 49.95

ON ARRIVAL

selection of olives, breads and pigs in blankets dressed with maple syrup and mustard

STARTERS

SEASONAL SOUP (V) (VE) (GF)

roasted butternut squash, carrot & ginger soup with toasted pumpkin seeds.

Served with sourdough bread

- (GF) when served with gluten-free toast -

GARLIC MUSHROOMS (V) (GF)

in a cèpe & garlic sauce on chargrilled sourdough bread

- (GF) when served with gluten-free toast -

BREADED CAMEMBERT

with plum & apple chutney

PRAWN COCKTAIL (GF)

with baby gem lettuce, heritage tomato salsa, toasted croutons and cognac Marie Rose sauce

- (GF) when served with gluten-free toast and without croutons -

CHICKEN, PANCETTA AND

CRANBERRY TERRINE (GF)

with sourdough bread and red onion marmalade

- (GF) when served with gluten-free toast -

TO REFRESH

coupe of sorbet (V) (GF) (VE)

MAINS

ROAST TURKEY (GF)

Turkey paupiette with stuffing, roasting gravy, sprouts, chantenay carrots, parsnips, pigs in blankets and roast potatoes

DUCK CONFIT

slow-cooked Brittany duck leg with Anna potatoes, wilted baby spinach and cherry or orange sauce

BAKED WELLINGTON (V) (VE)

butternut squash, sage & caramelised onion wrapped in flaky pastry, served with seasonal vegetables, roast potatoes and gravy

OVEN BAKED SALMON

served with buttered seasonal vegetables, Anna potatoes and Béarnaise sauce

FILLET STEAK (GF)

35 day aged 7oz Black Angus Fillet with frites or house salad and a choice of garlic butter, peppercorn or Béarnaise sauce

- (GF) when served with salad & garlic butter or béarnaise sauce -

FESTIVE BLACK ANGUS BURGER (GF)

6oz beef burger with pulled turkey, cranberry ketchup, baby gem lettuce and plum tomato in a chargrilled brioche bun. Topped with your choice of Camembert or blue cheese. Served with frites or house salad

- (GF) when served on a gluten-free bun and with salad -

DESSERTS

CHOCOLATE FONDANT (V)

with vanilla ice cream

FRUIT CRUMBLE (V) (VE) (GF)

Rhubarb, orange and ginger crumble with crème anglaise

CHEESE BOARD

Petit Grey, Grès d'Alsace, Roucoulons and Camembert cheese, grapes and sourdough crackers with red onion marmalade

BREAD AND BUTTER PUDDING (V)

Candied orange peel and brioche bread and butter pudding with vanilla ice cream

ICE CREAM (V) (VO) (GF)

two scoops of: vanilla, chocolate, strawberry or salted caramel

- (VE) when you ask for vegan vanilla ice cream -

SORBET (V) (VE) (GF)

two scoops of: lemon or mango sorbet



Full allergen menus available on our website via the QR code on the left. If you suffer from nut or other allergies, please ask your server for more information.

(V) Suitable for vegetarians (VO) Can be made vegan on request (VE) Suitable for vegans (GF) Can be made gluten-free on request (GF) Gluten-free
All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All weights provided are average weight before cooking.

Christmas Day KIDS MENU

THREE COURSES 20.00

STARTERS

GARLIC BREAD (V)

BAGUETTE & CRUDITÉS (V) (GF)

- (GF) when served without baguette -

PETIT BREADED CAMEMBERT

with plum & apple chutney

MAINS

ROAST TURKEY (GF)

Turkey paupiette with stuffing, roasting gravy, sprouts, chantenay carrots, parsnips, pigs in blankets and roast potatoes

MINI BURGER

4oz prime beef burger with plum tomato and lettuce, served with fries

STEAK FRITES

5oz 'minute' rump steak served with seasonal vegetables (GF) or fries

CHICKEN CRUNCHIES

breaded mini fillets with fries, peas and sweetcorn

MACARONI CHEESE (V)

served with a side of seasonal vegetables

DESSERTS

CHOCOLATE BROWNIE (V) (GF)

with vanilla ice cream

FRESH FRUIT SALAD (V) (VE) (GF)

a sweet medley of fresh strawberries, raspberries, blueberries and pineapple

ICE CREAM (V) (GF)

choose from vanilla, chocolate or strawberry

