

6 Course Christmas Day Menu

CHRISTMAS DAY MONDAY 25TH DECEMBER 2023

ADULTS £90 CHILDREN £35 (12 & UNDER)

FOR THE TABLE

FRESHLY BAKED ARTISAN BREAD BASKET
SMOKED GARLIC WHIPPED BUTTER

STARTERS

CARAMELISED LEEKS & POTATO SOUP
MALDEN SEA SALTED WHIPPED BUTTER, TOASTED SOURDOUGH

CHICKEN LIVER & BRANDY PATE
RED ONION CHUTNEY, ONION LOAF

KING PRAWNS & WHIPPED AVOCADO COCKTAIL
MARIE ROSE, ICEBURG, CHERRY TOMATOES, CUCUMBER

FIG & GOATS CHEESE FILO PARCELS
ROCKET, BALSAMIC GLAZE



PALLETE CLEANSER

HOMEMADE RASPBERRY SORBET

MAINS

FREE-RANGE MAPLE GLAZED HAND-CARVED TURKEY BREAST
LEMON & THYME STUFFING, PIGS IN BLANKETS, BREAD SAUCE

DRY AGED BEEF SIRLOIN WITH ENGLISH MUSTARD CRUST
CARAMELISED ONIONS

GARLIC & HERB CRUSTED LAMB RUMP
PORT & SHALLOT SAUCE

GRILLED CORNISH SEA BASS & KING PRAWNS
CHIVE CRUSHED BABY POTATOES, CREAMY SEAFOOD & PROSECCO SAUCE

PORTABELLA MUSHROOM & BRIE WELINGTON
FESTIVE GREENS, VEGETARIAN GRAVY

SERVED WITH
PIGS IN BLANKETS, CRISPY & FLUFFY ROAST POTATOES, YORKSHIRE PUDDING, BRUSSELS SPROUTS,
MAPLE GLAZED ROASTED CARROTS & PARSNIPS, BUTTERED GREENS, CAVOLO NERO, CAULIFLOWER CHEESE

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
COURVOISIER BRANDY CUSTARD

CROQUE-EN BOUCHE CHEESECAKE
VANILLA CHEESECAKE ON A COOKIE DOUGH BASE, TOPPED WITH PROFITEROLES & CARAMEL SAUCE

APPLE, CHERRY & AMARETTO CRUMBLE
HOMEMADE VANILLA CUSTARD

ZESTY LEMON & RASPBERRY CHEESECAKE
RASPBERRY COULIS, POPPING CANDY, VANILLA ICE CREAM

AFTERS

FRESHLY GROUND COFFEE OR TEA WITH MINCE PIES & PETIT FOURS

PRE ORDERING: GUESTS WILL BE REQUIRED TO PRE ORDER ONLINE. THIS WILL ALLOW YOU AND YOUR GUESTS TO CHOOSE THEIR FOOD AND ADD ANY DIETARY REQUIREMENTS SO AS THAT WHEN YOU ARRIVE YOU CAN RELAX AND LET US TAKE CARE OF THE REST.

DEPOSITS: A NON-REFUNDABLE DEPOSIT OF £10 PER GUEST IS REQUIRED TO RESERVE YOUR TABLE. FULL PAYMENT & PRE-ORDERS BY 10TH DECEMBER.

SERVICE CHARGE: A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO ALL TABLES. ALL TIPS ARE KEPT BY OUR TEAMS.