



CHRISTMAS DAY DINING

£125 per person, includes a glass of Champagne

APERITIF

Glass of Joseph Perrier, cuvée royale, Châlons-en-Champagne, France NV

STARTERS

Lincolnshire Rabbit, Middle white pork & pigeon terrine, spiced pear chutney, toasted brioche

Sherry cured salmon, lemon, dill, soda bread

Artichoke, truffled ricotta, preserved tomatoes on sourdough *pb*

Sticky Pig cheeks, black pudding mash, pork sauce

MAINS

Festive trimmings to share

Duck Fat roast potatoes with garlic & rosemary | Creamed Brussel sprouts & chestnuts |

Honey-glazed Chantaney carrots & Parsnips

Hen of the woods, celeriac puree, mushroom tea *pb*

Pan-fried Peterhead cod, seaweed, samphire, brown butter sauce

Roast breast of Norfolk Bronze turkey served with all the trimmings

Fallow deer Wellington. black truffle and red wine sauce *£20 supp*

DESSERTS

Milk chocolate, pecan & cognac brownie, blackberry jam, vanilla ice-cream

Our Christmas Pudding with Brandy custard

Sticky toffee sponge, salted caramel, clotted cream ice cream

CHEESEBOARD

Black Cow Cheddar, Cashel Blue, Rosary Ash goat's cheese, London honeycomb,
onion jam, warm bannock, crackers

£15 supp

COFFEE, TEA & MINCE PIES

£5 supp

Please enquire for peak and off peak dates. Sample menu subject to change | (v) Vegetarian | (pb) Plant based
(gf) Gluten free. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Please let our team know if you have any allergies.



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