

Christmas Day Lunch Menu 2025

Selection of Warm Rolls, Sea Salt Butter

Espresso of Plum Tomato Soup, Salsa Macha (GF)(V)(N)

Pressed Seafood Terrine (GF*)

Toasted Sourdough, Shellfish Butter, Watercress

Salt Baked Beetroot Salad (GF)(V)

Baby Goat's Cheese Crottin, Truffle Salt, Extra Virgin Olive Oil

Sorbet of Prosecco, Orange Granita

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Steam Roasted Turkey Breast (GF*)

Turkey Leg Stuffing, Orange and Cranberry Sauce, Pigs in Blankets, Gravy

Slow Cooked Striploin of Beef (served pink) (GF*)

Mini Horseradish Yorkshire Pudding, Bone Marrow Jus

Baked Monkfish Loin (GF)(N)

Parma Ham, Romesco Sauce

Wellington of Roasted Chestnut (V)

Sauté Mushrooms, Spinach Purée, Green Herb Gravy

All served with Smoked Garlic and Herbed Fondant Potato, Glazed Carrot and Parsnips and Button Brussel Sprouts

Homemade Christmas Pudding (GF*)(V)(N)

Dark Rum and Vanilla Ice Cream

Lemon and Yuzu Curd Tart (V)

Minted Crème Fraiche Ice Cream

Local Stilton and Sage Derby Cheeses (GF*)(V)

Old English Chutney, Crackers

Valrhona Chocolate Mousse (GF)(V)(N)

Salted Caramel, Peanut Butter Ice Cream

Freshly Brewed Coffee and Mince Pies (GF*) (V) (N)

£90.00

(V) Suitable for Vegetarians (N) May contain Traces of Nuts (GF) Gluten Free (GF)* Can be adapted to Gluten Free Service charge is not included *Allergies & Intolerances* should you have concerns about an allergy or intolerance, please consult our staff prior to ordering.