



Christmas Party Lunch 2026

£49 per person for three courses

Homemade bread roll, truffle and honey butter 3 each

Nocellara olives 5

Prawn and crayfish cocktail, Marie Rose, gem lettuce, tomato (GF/DFO/NF)

Duck terrine, pistachio, apricot, pickled carrot, bitter orange chutney (GF/DFO)

Mushroom parfait, crispy shallots, brioche, pickled shimeji (GFO/DFO/VGO/NF)

Roasted celeriac, hazelnut and truffle velouté, homemade bread (GFO/DFO/VGO)

Roast turkey, roast potatoes, sautéed sprouts, chestnut butter, carrots, parsnips,
pig in blanket (GFO)

Pork fillet, pancetta, cannellini bean, chorizo, and spinach fricassee, crispy cavolo nero (GF/NF)

Wild mushroom, squash and truffle wellington, sautéed sprouts, chestnuts, carrots,
parsnips, vegetarian gravy (VGO/DFO)

Pan-roasted stone bass, parsley and lemon gnocchi, samphire, saffron and mussel sauce (NF)

House salad 5 | Creamy mashed potato 6 | “Posh chips”, truffle oil, Parmesan 7 |

Char-grilled tenderstem broccoli, salsa verde 7 | Fine beans, roasted hazelnuts 7 |

Triple cooked chips 6 | Skinny fries 6

Christmas pudding, brandy sauce (GFO/DFO/VGO)

Custard and cinnamon tart, fig, mascarpone ice cream (NF)

Chocolate and coffee delicé, macadamia, orange, cocoa nib tuille (GFO)

British cheese, quince jelly, red grapes, celery, crackers (GFO)

