



Christmas Day



Champagne and Canapes on arrival

Celeriac and White Truffle Oil Soup

Homemade soup served with fresh bread

Potted Confit Duck

Lightly spice with ginger, cinnamon and clove, clementine and watercress salad, sour dough crotues

Beetroot Cured Salmon

Pickled Baby Beetroot, Lemon Dressing and homemade blinis

Brie and Almond Beignets

With quince chutney and dressed leaves

Honeydew Melon with Pomegranate

Crispy Prosciutto and Peashoots

Roast Turkey Paupiette

The Christmas choice with all the trimmings, succulent turkey wrapped in bacon with cranberry and apricot stuffing, roasted potatoes, pigs in blankets, buttered sprouts and vegetables and gravy

Black Pepper Roasted Rib of Beef

Roasted potatoes, honey roasted root vegetables, tenderstem broccoli, Yorkshire Pudding and red wine gravy

Pot Roasted Pheasant

With braised puy lentil, smoked bacon, chestnuts and buttered savoy

Pan Fried Sea bass

Boulangere Potato, green beans, tenderstem and clam and chive beurre blanc

Spinach, Pumpkin and Blue Cheese Pithivier

Bubble and Squeak, creamed leeks and buttered vegetables

Roasted Cod Loin

Shellfish Bouillabaise and Homemade Crusty Bread

Xmas Pudding

The traditional festive dessert, served with brandy sauce

Rum and Raisin Cheesecake

Hazelnut biscuit base and praline

Warm Gingerbread

With stem ginger anglaise

Salted Caramel Chocolate Tart

Vanilla crème fraiche

Passionfruit Panacotta

Pineapple and Mint Salsa and Vanilla Tuille

Local Cheese Platter

Selection of local cheeses with crackers and our spiced winter chutney

Tea or Coffee to finish with homemade truffles

£70 per person £35.00 under 12's

A truly old English pub, providing good ale, hospitality and exquisite home cooking this Christmas Day