

CHRISTMAS DINING MENU

3 COURSE | DECEMBER 2026 | £36 PER PERSON

TO START

ROAST BUTTERNUT SQUASH VELOUTE

silky roasted butternut squash soup finished with sage oil,
toasted pumpkin seeds, and crispy parsnip ribbons

HAM HOCK & APPLE BRANDY TERRINE

rich pressed ham hock infused with apple brandy,
served with spiced apple chutney, watercress, and warm brioche toast

BEETROOT-CURED SALMON

salmon cured with beetroot, gin, and dill for a vibrant colour and earthy sweetness,
served with horseradish creme fraiche, fennel salad and sourdough toast

FOR MAIN

TURKEY ROULADE

succulent turkey breast wrapped in smokey bacon, served with roast potatoes,
pigs in blankets and buttered seasonal vegetables

PAN-ROASTED SALMON FILLET

served with crushed herb new potatoes, wilted spinach, roasted cherry tomatoes
Champagne beurre blanc

WINTER VEGETABLE PITHIVIER (V)

golden puff pastry filled with roasted root vegetables, leeks, and herb cream sauce,
served with vegetarian gravy and seasonal vegetables

AND DESSERT

TRADITIONAL CHRISTMAS PUDDING

served with warm brandy sauce or vanilla ice cream

STICKY TOFFEE PUDDING

rich date sponge with toffee sauce and salted caramel ice cream

CHRISTMAS CHOCOLATE TREE

dark chocolate mousse, cocoa sponge & white chocolate mousse,
finished with a raspberry coulis