

CHRISTMAS DAY MENU

NIBBLES

Truffle Exotic Mushroom & White Bean Purée Crostini (V)

STARTERS TO CHOOSE

Roasted Celeriac Soup (V) (Vegan Option Available)

Apple, Toasted Buckwheat & Parsley

Smoked Duck Breast (GF)

Maple Glazed Carrot Noodles, Clementines, Sorrel, Walnuts & Gastrique Wine Jus

Pan-Fried King Scallops (GF)

Provence Creamy Sauce, Sautéed Samphire & Crispy Pancetta

Crab & Smoked Trout Mousse

Fennel & Orange Salad, Beetroot Reduction & Toasted Sourdough

Oyster Mushroom & Pecorino Arancini (V)

Mix Olives Tapenade, Roasted Red Pepper Purée, Crispy Capers & Cucumber Salsa

MAINS

Hand-Carved Turkey Breast

Yorkshire Pudding, Parsnip Purée, Cumberland Pigs-in-Blanket, Glazed Carrots, Herb Brussels Sprouts, Garlic Kale, Braised Red Cabbage, Roast Potatoes & Red Wine Gravy

Roast Sirloin of Beef

Yorkshire Pudding, Parsnip Purée, Glazed Carrots, Herb Brussels Sprouts, Garlic Kale, Sage & Onion Stuffing, Braised Red Cabbage, Roast Potatoes & Red Wine Gravy

Pan-Seared Cod (GF)

Lobster Bisque, Garlic Scallops, Potato & Dill Cake, Tender Stem Broccoli & Yellow Vine Cherry Tomatoes

Oxfordshire Pan-Roasted Lamb Fillet (GF)

Dauphinoise Potatoes, Garlic & Herb Butter Cavolo Nero, Parsnip Purée, Vine Cherry Tomatoes, Crispy Sage & Red Wine Jus

Roasted Vegetable, Wild Mushroom & Cheddar Wellington (VG)

Butternut Squash Purée, Thyme Roasted New Potatoes, Crispy Kale & Forest Berries infused Gravy

DESSERTS

Classic Xmas Pudding, Brandy Sauce (V)

Belgian Chocolate Mousse, Milk Chocolate Marshmallows, Dark Chocolate Soil & Raspberry Sorbet (V) (GF)

Festive Spiced Rhubarb and Apple Crumble, Custard (V)

Spiced Mulled Wine Poached Pear, Orange Sorbet (VG) (GF)

Baked Camembert, Maple-Glazed Walnuts, Cranberry Conserve, Red Grapes, Celery & Crispy Brioche (V)

PLEASE LET A MEMBER OF STAFF KNOW DURING BOOKINGS IF YOU HAVE ANY ALLERGIES & DIETARY REQUIREMENTS.

1ST SEATING: 12:00 PM - 2:15 PM | 2ND SEATING: 2:30 PM - 4:45 PM

ADULTS £85 | ADULTS £95

KIDS £45 | KIDS £50