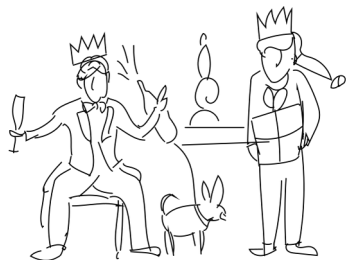




CHRISTMAS DAY MENU

- £75 per person -



Includes a welcome glass of Nyetimber Classic Cuvee

Starters

Severn & Wye smoked salmon, salt-baked beetroot, chestnut gremolata, toasted rye (363Kcal)

Cobble Lane fennel salami, capers, apple & celeriac rémoulade, seeded crispbreads (323Kcal)

Spiced fregola salad, purple sprouting broccoli, rainbow chard,

cranberries, walnuts (vg) (327Kcal)

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts,
maple roast parsnips, pig in blanket, cranberry sauce, gravy (956Kcal)

Pan roast Hampshire Chalk Stream trout, Cornish new potatoes, samphire & sea beets (428Kcal)

Heritage squash risotto, crispy sage & chestnut gremolata (vg) (1086Kcal)

Puddings

Christmas pudding, brandy butter ice cream (v) (415Kcal)

Dark chocolate brownie, toasted hazelnuts, golden raisins, vanilla ice cream (vg) (452Kcal)

Lemon posset, almond shortbread (vg) (743Kcal)

Long Clawson Stilton, quince jelly, celery, seeded crispbreads (v) (464Kcal)

We're proud to be championing British farmers and producing fresh food sustainably.

When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance. As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply. An adult's recommended daily calorie allowance is 2,000 kcal. Tables of 4 or more are subject to a discretionary service charge of 12.5%.