



CHRISTMAS MENU 2026

INFORMATION

Thank you for your Christmas booking enquiry, we look forward to welcoming you. Our Christmas menu below will be served from 1st-23rd December (Mon - Fri only) lunch and dinner and will be available to parties from 2 to 32 people.

PRE-ORDERS

Please note that all bookings for the Christmas Party menus regardless of size will require a full pre-order no later than 7 days in advance of your booking.

PAYMENT

For all bookings a £10 per person deposit is required to secure your booking. The balance is paid on the evening and will be charged to one card. Please note there is a 12.5% discretionary service charge levied to all Christmas bookings, this is added to the final bill on the day of your booking.

ALLERGIES

Please make us aware when submitting your pre-orders of any allergies for any guests.

CANCELLATIONS

We appreciate plans can change, however where cancellations are made within 48 hours before the day of their booking, deposits will be retained to help cover costs already incurred. Thank you for your understanding.

CHRISTMAS MENU

£49.95 PER PERSON

STARTERS

Wild Mushroom Velouté, Truffled Cheese Toastie

Roulade of Local Chalk Stream Trout & Cream
Cheese, Trout Caviar, Apple Salad,
Cucumber Bavarois, Dill Oil

Ham Hock Croquettes, Beetroot Slaw
Horseradish, Nasturtium

Salad of Warm Winter Vegetables, Cashew Labneh
Ras el Hanout, Pomegranate Honey Dressing **VG**

MAINS

Roasted Turkey Ballotine, Roast Potatoes, Carrots
& Parsnips, Sprouts, Pigs in Blankets, Thyme Jus

Baked Hake, Cauliflower Purée
Pickled Carrots, Baby Potatoes
Carrot & Cardamom Velouté, Hazelnuts

12hr Braised Ox Cheek, Parsnip & Apple Purée
Pomme Robuchon, Chard, Pickled Walnuts

Roasted Root Vegetable Ballotine, Roast Potatoes
Carrots & Parsnips, Sprouts, Vegetarian Gravy **VG**

DESSERTS

Brandy Snap Basket, Christmas Pudding Ice Cream
Poached Pear Compote, Pistachios **VG**

Baked White Chocolate Cheesecake
Dark Chocolate Biscuit, Clementine Jelly
Blackberry Purée, Chocolate Crumb

Apple Tart Tatin, Golden Raisins, Candied Pecans
Miso Caramel Sauce, Crème Fraîche

Winslade, Homemade Sourdough Crackers, Quince