



CHRISTMAS MENU

THREE COURSE SET MENU
LUNCH £45.00 | DINNER £60.00

Champagne & Oysters



PROSECCO *glass £10 / btl £42*
Le Dolici Colline, Venezie, Italy



PERRIER JOUET GRAND BRUT NV *gls £15/ btl £90*
Epernay, France

JERSEY ROCK OYSTERS

single £5 each | 3 for £14 | 6 for £25 | 12 for £42
served on ice with shallot vinaigrette

Starters

CELERIAC SOUP *pb*

truffle croutons

BEEF CARPACCIO

wild rocket, shaved Parmesan, mustard dressing

CRISPY FRIED ARTICHOKEs *pb*

caper and herb mayonnaise

SALMON RILLETTÉ

pickled fennel, crème fraîche, dill oil

DUCK LIVER PARFAIT

*plum chutney, spiced port reduction,
toasted sourdough*

Mains

TRADITIONAL CHRISTMAS TURKEY

*traditional roast turkey, roast potatoes, honey glazed carrots,
parsnips, Brussels sprouts, pigs in blankets, sage & sausage
stuffing, cranberry sauce and red wine jus*

ROAST BREAST OF DUCK

*dauphinoise potatoes, buttered kale,
cherry & red wine sauce*

SEABASS FILLET

braised fennel, chilli and tomato beurre blanc

BAROLO BRAISED SHIN OF BEEF

*pomme puree, baby onions, button mushrooms,
pancetta, braising juices*

ROASTED BUTTERNUT SQUASH RISOTTO *v*

Parmesan cheese, toasted quinoa, and curry oil
vegan alternative available on request

Sides

PIGS IN BLANKETS *£5.50*

*drizzled with hot sticky
mustard honey*

FRENCH FRIES / TRIPLE COOKED CHIPS *£6.00*

ROAST HERITAGE CARROTS *£7.00*

TRUFFLE MAC & CHEESE *£8.50*

POMME PUREE *£6.50*

TENDERSTEM BROCCOLI *£7.50*

*toasted sesame, chilli,
garlic, soy sauce*

Desserts

CHRISTMAS PUDDING

traditional pudding rich with fruit and spices, brandy sauce

CRÈME BRULÉE

vanilla crème brulée topped with a caramelised sugar crust

BELGIAN CHOCOLATE TRUFFLE CAKE *pb*

raspberry coulis, salted caramel ice cream

STICKY TOFFEE PUDDING

Cornish clotted cream, caramel sauce

CROPWELL BISHOP STILTON

plum chutney and crackers

Taylor's Late Bottled Vintage port, Portugal 2019 +£9

Digestif



ESPRESSO MARTINI *£13*

*Ketel One vodka, Kahlúa coffee liqueur,
espresso shot, shaken and strained into a chilled glass*



AFTER EIGHT *£12*

*Baileys liqueur, crème de cacao and
crème de menthe, chocolate rimmed glass*

(pb) Indicates plant-based option | (v) Indicates vegetarian option. An optional service charge of 13.5% will be added to your bill.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY OR ASK FOR FURTHER ALLERGEN INFORMATION.