



CHRISTMAS PARTY MENU 2026

MONDAY - THURSDAY

LUNCH (12-4PM) £52

DINNER £55

FRIDAY - SUNDAY

LUNCH OR DINNER £55

🍷 STARTERS 🍷

Maple Roasted Sweet Potato, Carrot & Thyme Soup

Served with toasted baguette

Chicken Liver Parfait

Toasted brioche, orange segments, cranberry, and port purée

Smoked Chalk Stream Trout

Fennel, cucumber, and radish salad with sourdough bread and dill aioli

Roasted Baby Beetroot & Goat's Cheese

Pear, candied walnuts, and pea shoots with goat's cheese crèmeux & redcurrant vinaigrette

🍷 MAINS 🍷

Rolled Turkey Breast

Chestnut, sage, and bacon stuffing on roasted new potatoes, butternut squash purée, and red wine jus

Chargrilled Aged 10oz Ribeye Steak

Served with traditional garnish, fries, and peppercorn sauce

Pan-Fried Sea Bream Fillet

Sun-blushed tomato mashed potato and samphire with caviar beurre blanc sauce

Vegetarian Pithivier

Golden pastry filled with celeriac, creamy leeks, and mushrooms, served with sautéed potatoes & blue cheese sauce

(All mains served with seasonal vegetables)

🍷 DESSERTS 🍷

Blackberry & Blackcurrant Crumble Tart

Served with vanilla ice cream

Dark Chocolate & Pistachio Crème Brûlée

Baked Vanilla Cheesecake

Served with Christmas pudding ice cream

Lemon, Mascarpone & White Chocolate Gâteau

Served with raspberry sorbet

PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS.