



CHRISTMAS DAY £75 PER PERSON

Starters

Roasted Jerusalem artichoke soup, goat's curd, croutons, chive oil
Bloody Mary cured salmon, potato cake, horseradish, crème fraiche
South Downs game & venison terrine, melba toast, Cumberland sauce
Baked camembert, toasted garlic, onion marmalade, ciabatta

Mains

Sweet potato, squash & salsify tagine, Israeli couscous, pomegranate, yogurt
Grilled seabass on a king prawn & scallop risotto
Roasted bronze turkey, pigs in blankets, all the traditional trimmings
8oz fillet steak, all the traditional trimmings, dauphinoise potatoes, mushroom sauce

Desserts

Christmas plum pudding, brandy sauce, warm vanilla custard
Sherry & almond trifle
Chocolate & cherry tart, clotted cream
British cheeses, spiced Williams pear chutney, grapes, water biscuits

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.