CHRISTMAS MENU

STARTER

Crispy Parsnip Soup
Creamy parsnip soup topped with crisp parsnip shavings, served with warm toasted bread.

Duck Liver and Orange Paté
Smooth duck liver pâté paired with a bright orange-cranberry sauce, served with fresh mixed greens and toasted sourdough.

Smoked Salmon Roulade
Thinly sliced smoked salmon with rolled cucumber, dill & lemon créme fraîche, crisp fried capers, and toasted Melba bread.

MAIN COURSE

Butter Roasted Oxford Turkey
Succulent roast turkey accompanied by pigs in blankets, sage & onion stuffing, and crispy roast potatoes, served with chestnut sprouts, crispy pancetta, honey-glazed carrots, parsnips, and cranberry sauce.

Whole Roast Lemon Sole
Lemon sole roasted on the bone in a rich brown butter, caper, and lemon sauce with crunchy croutons, served with buttered rosemary new potatoes and crisp samphire.

Roasted Leg of Lamb
Tender roast lamb served with crisp pigs in blankets, sage & onion stuffing, and golden roast potatoes, accompanied by chestnut sprouts with pancetta and classic mint sauce.

Butternut Squash, Spinach & Wild Mushroom Wellington
Golden puff pastry filled with roasted butternut squash, spinach, and wild mushrooms, served with sage & rosemary onion stuffing, golden roast potatoes, chestnut sprouts, and a rich onion gravy.

DESSERT

Vanilla & Pomegranate Panna Cotta
Silky vanilla panna cotta topped with a bright pomegranate jelly.

Festive Sticky Toffee Pudding
Warm, traditional sticky toffee pudding subtly infused with cinnamon, served with rich, hot custard.

Traditional Christmas Pudding
Rich festive pudding served with your choice of warm brandy sauce or creamy custard, paired with a vibrant redcurrant and cranberry coulis.

Cheese Board & Mince Pies
A selection of three artisan British cheeses served with crackers, finished with a traditional spiced mince pie.

£80 PER PERSON