



CHRISTMAS DAY 2025

Roebuck English Vineyard Blanc De Noir

Amuse Bouche:

Smoked Truffle Chicken Wing, Caviar
Or
Smoked Halloumi, Truffle, Caviar

Starters:

Roasted Artichoke Soup, Artichoke Crisps, Laminated Brioche
BBQ Argentinian Red Prawn Cocktail, Shellfish Oil Marie Rose, Bread
Potato & Hispi Terrine, Rarebit, Mushroom Maderia Cream
Ham & Potato Terrine, Leek & Cheddar Custard, Sauce Gribiche, Sourdough

Main Courses:

Bronze Hampshire Free Range Roast Turkey
100 Day Aged Black Angus Roast Ribeye of Beef
Chalk Stream Trout Pithivier
Roasted Squash & Goats Cheese Wellington

All served with seasonal vegetables, roast potatoes, pigs in blankets, Yorkshire pudding & gravy

Puddings:

Apple & Christmas Pudding Tart Tatin, Brandy Custard, Vanilla Ice Cream
Pear Mousse, Pear Jelly, Almond Frangipane Crumb, Vanilla Puree
Caramel Custard Tart, Buttermilk Ice Cream
Baked British Camembert, Smoked Cheddar & Thyme Custard, Biscuits & Truffle Honey

Coffee & Chocolates

£125 per person
Bespoke children's menu & pricing available on request

T&Cs

Opening Hours 11am - 5pm / Food Seating Times 1pm - 3pm

Pre order will be required by the 15th December - Pre order form provided on confirmation of booking

£50 pp deposit is required to confirm the booking, this is redeemed against your lunch on the 25th only.

The deposit is only refundable if we resell your table

10% discretionary service charge will be added to all tables and goes to the team on the day

All dietary requirements must be communicated at point of booking as no amendments will be possible on the day