



Festive

Starters

Parsnip & sweet potato soup, roasted chestnuts, honey, warm bread roll (GF) (V)

Confit duck, braised chicken & red onion marmalade terrine, warm brioche, smoked chilli jelly & toasted pistachios

Chapel & swan smoked salmon, candied beetroot, mustard crème fraîche & toasted rye

Rosary goats cheese, pickled granny smiths, spiced apple puree, frisee, hazelnuts & radish

Mains

Roasted native turkey, sage & apricot stuffing, duck fat roast potatoes, chipolatas wrapped in bacon, thyme & maple roasted carrots, chestnut sprouts, traditional gravy

8 hour slow-braised native breed ox cheek & shin of beef, beef dripping mash, cepe mushroom jus & crisp pancetta

Roasted cod supreme, mussels, chives, chilli, gnocchi, winter tomato & merlot sauce

Premium British wagyu burger, bacon, Swiss cheese, floured bap, gem lettuce, tomato, seasoned skin-on fries (GO)

Roasted vegetable wellington, thyme & maple carrots, chestnut sprouts, roasted new potato's, vegetable gravy

Desserts


Steamed Christmas pudding, sweet vanilla, orange & brandy anglaise

Marbled chocolate mousse, chocolate chip shortbread, milk ice cream

Mulled wine poached pear, oat crumb, liquor reduction, coconut sorbet

Winter lemon tart, blackberries, candied orange, mint

There is a optional 12% gratuity on all Christmas and festive menus which is automatically added to your bill. V - vegetarian, VG - vegan, NG - Non-gluten-containing ingredients





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