



Christmas Day

AT HOME · FRIDAY 25TH DECEMBER 2026

£95 per adult · £35 child under 12

Children: two courses from below, or from our young persons menu

TO BEGIN

Chef's Amuse-Bouche

A seasonal bite to begin

✦ STARTERS

Smoked Salmon & Dill Crème GF OPTION

served on rye, with lemon & caper finish

Chicken Liver Parfait GF OPTION

served on toasted brioche & smoked chutney

Whipped Goats Cheese & Beetroot VEG · GF OPTION

hazelnut crumb finished with herb oil

✦ MAINS

English Bronze Turkey GF OPTION

*herb stuffing terrine with thigh & leg, aromatic cranberry sauce,
pan roast turkey stock gravy & chipolata wraps*

Beef Sirloin & 24 Hour Braised Pressed Shortrib GF OPTION

cooked pink or well done, with a Bordelaise sauce

Salmon en Croute

champagne beurre blanc & chive sauce

Brie, Cranberry & Butternut Squash Filo Pastry Wrap V / VEG

aromatic cranberry sauce, vegan stock gravy

*All served with goose fat roasted potatoes, honey roasted carrots & parsnips,
sprouts sautéed with pancetta & chestnuts, cauliflower cheese rarebit*

✦ DESSERTS

Christmas Pudding GF OPTION

brandy cream, vanilla custard

Lemon Tart & Italian Meringue GF OPTION

raspberry sorbet & red currants

Cheeseboard by Provenance

three selected finest cheeses, quince jelly, focaccia crisps & chutney

