



CHRISTMAS MENU 2025

£150

Glass of Champagne

Chefs Snacks

Milk Buns with Pine Vinegar Butter

Or

Sourdough Bread with Herb Pesto (Ve)

Starter

Scallop, Roe, Pumpkin and Chicken Butter Sauce

Pork Terrine, Pistachio, Port and Pickled Walnut

Celeriac Veloute, Roasted Chestnut and Truffle (Ve)

Main Course

Turkey, Stuffing, Cranberry Sauce and Trimmings

Market Fish on the Bone, Brown Butter, Braised Cabbage and Potato

Mushroom and Spinach Pithivier, Mushroom Sauce and Trimmings (Ve)

Dessert

Steamed Christmas Pudding and Brandy Creme Fraiche

"Black Forest Gateau" Cherry, Chocolate and Kirch

Mulled Apple, Cider, Almond and Blackberry (Ve)

Cheese

British Cheeses, Sourdough Crackers, Spiced Pear Chutney and Cotswold Honey

Petit Fours

Gingerbread Macaron

Or

Mulled Wine Pate de Fruit

(Ve) Vegan. Please advise if you have any allergies.

A 10% discretionary gratuity will be added to your bill. This is shared equally amongst all colleagues.