Warm Baked Sourdough (V) Salted English butter 4.50



Martini Olives (VE) Fresh lemon, extra virgin olive oil 4.75

CHRISTMA S

Menu

105.00 per adult

Three-course meal with canapés and fizz on arrival

Starters

Classic 1970's Prawn Cocktail Sauce Marie Rose, fresh lemon, brown bread & butter

Salt Baked Beetroot & Goat's Cheese Salad (V) Candied walnuts, Merlot vinegar (Vegan available upon request) Beef Tea English dumplings, soft herbs

Potted Ham En Gelée with Parsley Piccalilli, toasted sourdough

Mains

British Reared Roast Turkey Served with all the trimmings, bread sauce, cranberry, roasting juices Beef Wellington Maxim's mushrooms, puff pastry, buttered leaf spinach, watercress, Madeira sauce Grilled Red Mullet Sage beignets, buttered leaf spinach, sauce vierge

Creamy Polenta (V) Woodland mushrooms, buttered leaf spinach, aged Italian hard cheese, extra virgin olive oil Chimichurri Glazed Baked Cauliflower (VE) Roasted Piccolo tomatoes, Koffmann chips, extra virgin olive oil

Puddings

Traditional Plum Pudding (V) Brandy sauce Rich Bitter Chocolate Mousse (V) Crème Chantilly, hazelnut nougatine Mr Coulson's Sticky Toffee Pudding (V) Vanilla ice cream, toffee sauce Ice Creams & Sorbets (V/VE) Speak to your server for today's flavours



Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard Biscuits (Winners of supreme champions of the International Cheese Awards)

Upgrade + 0.00

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.