



CHRISTMAS DAY LUNCH

Served from 1pm

Pairing Suggestions

For Measures/Pricing Please See Our Wine List

Roasted Cauliflower & Truffle Soup

We Suggest - Bin. 24 Morande Pionero Chardonnay Reserva, Chile

Smoked Salmon - Pickled Vegetables, Dill Cream Cheese

We Suggest - Bin. 1 Drappier Carte d'Or Brut Champagne, France

Slow Braised Ox Cheek Arancini - Celeriac and Horseradish Puree

We Suggest - Bin. 51 Castel Firmian Merlot, Italy

Pearl Barley 'Risotto' (v) - Chestnuts, Wild Mushrooms

We Suggest - Bin. 47 Pinot Noir Pays d'Oc, France



Butter & Thyme Roasted Turkey - Roast Potatoes, Pigs in Blankets, Sage & Pork Stuffing, Roasted Root Vegetables, Buttered Greens, Gravy

We Suggest - Bin. 48 Fleurie la Madone Beaujolais, France

Baked Smoked Haddock, Welsh Rarebit - Rosti Potato, Buttered Greens, Tomato Consomme

We Suggest - Bin. 26 White Rabbit Riesling, Germany

Braised Featherblade of Beef - Mustard Mash, Crispy Kale, Carrots, Red Wine Jus

We Suggest - Bin. 45 Samorens Rouge Cotes du Rhone, France

Lentils, Chickpeas, Spinach & Chestnuts Pithivier - Creamy Mash, Roasted Tomato Sauce (v)

We Suggest - Bin. 21 Featherdrop Sauvignon Blanc, New Zealand



Christmas Pudding - Brandy Sauce

We Suggest - Courvoisier VS (Heated Glass Recommended)

Yorkshire Cheese Board - Crackers, Chutney

We Suggest - Bin. 56 La Fleur d'Or Sauternes

Sticky Toffee Pudding - Butterscotch Sauce

We Suggest - Bin. 59 Taylor's 10 Year Port

Citrus Cheesecake - Raspberry Gel

We Suggest - -18° Limoncello (Served Straight From Freezer)

£98 per adult & £50 per child

Kindly please advise of any special dietary requirements. Whilst we do our best to reduce the risk of cross contamination, we cannot guarantee that any of our dishes are free from allergens. Our dishes may contain nuts or nut traces. Meat and fish products may contain small bones. Additional allergen information is available on request. 25.12.26