



CHRISTMAS DAY

12 pm – 2.30pm

Give yourself the gift of time this Christmas Day
and allow us to prepare your festive feast.

£70
per person

Homemade bread

STARTERS

Roasted pumpkin soup and Old Winchester cheese

Smoked salmon, pickled cucumber and rye sourdough

Confit duck & pistachio terrine, pear & orange chutney and crispy toast

MAINS

Roasted bronze turkey and all the traditional trimmings

Baked fillet of Cornish cod, braised fennel and orange & grapefruit dressing

Roasted venison loin, slow-cooked haunch, spiced red cabbage and port jus

Spinach & Cotswold brie Wellington and cranberry compote

DESSERTS

Homemade Christmas pudding and brandy sauce

Dark chocolate mousse and spiced clementine & pistachio tuile

Vanilla panna cotta and mulled winter berries

Coffee & homemade mince pies

*A discretionary service charge of 10% will be added to your bill.
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.*