



Christmas Day 2025

Whilst You Wait

Sea salt focaccia & crab butter (*Supplement £7pp)

Taramasalata, scallop roe crackers (*supplement £7pp)

Exmoor caviar blinis (*Supplement £70)

Half or dozen Maldon oysters (*Supplement £22/£42)

Starters

Hand dived Cornish scallops, roast chicken butter, roe & ginger sesame seed toast

Classic prawn, lobster & langoustine cocktail, XO Marie rose, baby gem

Fillet of beef tartare, capers, cured St Ewe's egg yolk, melba toast

Twice baked artichoke cheese soufflé, Tinwood sauce, rosemary & thyme crisps (v)

Lobster bisque, brioche croutons

Mains

Crown of turkey breast, stuffed turkey leg, duck fat roast potatoes, Brussel sprouts, maple roasted parsnips & carrots, bacon bread sauce & gravy, Yorkshire pudding

Whole Dover Sole meuniere, brown butter & capers, hasselback potatoes, Brussel sprouts & bacon

Beef Wellington, bone marrow sauce, served with roast trimmings

Winter spiced lentil, turnip, celeriac & chestnut pithivier, roast potatoes, sprouts, maple roasted parsnips,

Yorkshire pudding & gravy (v)

Puddings

Christmas pudding tart, brandy butter, orange custard

Dark chocolate delice, kirsch cherries, blood orange sorbet (v)

Vanilla & Baileys Cambridge burnt cream, cinnamon shortbread

To Share

British seasonal cheese plate, spiced apple chutney, crackers

Ferreira late bottle vintage (*Supplement £39)

5 COURSES- £120pp