



Christmas Day 2026

Whilst You Wait

Sage Emmer & Devon crab butter (*Supplement £7pp)
Taramasalata, brown butter blinis (*supplement £8pp)
30g Exmoor caviar, brown butter blinis, creme fraiche (*Supplement £70)
Half or dozen Maldon oysters (*Supplement £24/£45)

To Start

Hand dived Cornish scallops, roast chicken butter, roe & ginger sesame seed toast
Classic prawn, lobster & langoustine cocktail, XO Marie rose, baby gem
Ham hock, chicken, winter truffle ballotine, toasted brioche, clementine jam
Twice baked artichoke cheese soufflé, celeriac & roasted yeast sauce, rosemary crisps (v)

Pallete Cleanser

Lobster bisque, brioche croutons

To Follow

All served with duck fat roast potatoes, Brussel sprouts, maple roasted parsnips & carrots, Yorkshire pudding & gravy.
Crown of turkey breast, stuffed, duck neck sausage, bacon bread sauce
Line-caught, Cornish Turbot tronchon, brown shrimp hollandaise, sea vegetables
Speyside fillet of beef, mushroom & thyme wellington, bordelaise sauce
Winter spiced lentil, celeriac & chestnut pithivier (v)

Puddings

Christmas pudding tart, brandy butter, orange custard
55% dark chocolate marquise, olive oil, with Caroline's Dairy winter ice cream
Vanilla & Baileys Cambridge burnt cream, cinnamon shortbread

To Finish

British seasonal cheese plate, mince pies
Ferreira late bottle vintage (*Supplement £39)

5 COURSES- £125pp