



CHRISTMAS

Day Menu

ADULTS £95 | CHILDREN £47.50

Rosemary and Garlic Focaccia, whipped salted butter (v)

Starters

Leek & Potato Soup, crispy leeks, herb oil, served with warm focaccia & whipped sea salted butter (gfo)(vvo)

Atlantic Prawn and Cromer crab cocktail, caper infused bloody mary rose sauce, cherry tomatoes, baby gem lettuce, toasted focaccia & lemon caper butter (gfo)

Slow Cooked Belly Pork bites, apple gel, caramelised apple and crispy pork crackling

Pan Seared Scallops, Korean chicken lollipop, granny smith apple, black garlic ketchup, pickled radish & fresh red chilli (gfo)

Sauteed Woodland Mushrooms, creamed confit garlic, shaved parmesan, garden herbs on toasted focaccia (v)(gfo)

Mains

Roast Turkey Breast, sage, cranberry and apricot stuffing, creamed potatoes, duck fat thyme roasted potatoes, homemade pig in blanket, honey roasted parsnip and carrot, buttered brussels & crushed chestnuts, tenderstem broccoli, rich roast gravy & homemade Yorkshire pudding (gfo)

Confit Cod Loin, creamed potatoes, buttered greens, clams, sea herbs, leek velouté, crispy leeks & dill oil (gfo)

Pan Roasted Rump of Lamb (served pink) crispy potato rosti, buttered greens, creamed parsnip puree, redcurrant & lamb sauce (gfo)

Derbyshire Beef Wellington, wrapped in parma ham, woodland mushroom duxelles, creamed potatoes, buttered tenderstem broccoli, BBQ king oyster mushrooms, black garlic ketchup & beef jus

Roasted Cauliflower Steak, caramelised celeriac puree, mushroom ketchup, tenderstem broccoli, parmentier potatoes (gfo)(vvo)

Dessert

Traditional Christmas Pudding, warm brandy sauce, clotted cream (gfo)(vvo)

Homemade Sticky Toffee Pudding, caramel sauce, clotted cream vanilla ice cream (v)

Sea Salted Chocolate Tart, set sea salted chocolate in buttery sweet shortcrust pastry, dulce de leche, chocolate soil & vanilla bean ice cream (v)

Raspberry & White Chocolate Cheesecake, shortbread base, fresh raspberries, caramelised white chocolate & raspberry sorbet (v)

Winter Berry Trifle, rich vanilla custard, dark rum soaked ginger sponge, fresh winter berries & berry jelly topped with a whipped chantilly mascarpone cream (v)

Warm mince pie

All of our dishes are subject to availability and include VAT. Due to the nature of the kitchen, we cannot guarantee that our dishes are free from allergen traces. Please bring any intolerances and allergies to the attention of our team. For Allergy information, please ask a team member. Please be aware that some fish dishes may contain bones and olives may contain stones. GFO - Gluten Free Option, V - Vegetarian, VVO - Vegan Option, VV - Vegan Friendly. We cannot guarantee that our dishes are 100% allergy free. 2026