

CHRISTMAS DAY MENU

Four courses at £109 per person. Children under 12, £54.50. Children under 2, free.

Sittings between 12noon to 3pm. Carriages at 6pm.

This menu might change slightly according to availability.



AMUSE BOUCHE

Roasted chestnuts, artisan malt vinegar, Maldon salt

STARTERS

Cod filet, sweetcorn two ways, samphire

Mushroom, sage, Stilton soup, truffle oil

Pigeon breast, date puree, crispy black cabbage, Earl Grey sauce

The Bull smoked salmon, barbecued cucumber, lemon cream fraiche, elderflower sprinter

MAIN COURSES

Turkey breast, honey roasted parsnips, Brussels sprouts with chestnuts, pigs on blankets, apricot stuffing, bread sauce, redcurrant jelly, gravy

Sea bass fillet, sage butter beans, salsa verde, mushroom arancini

Barbecued cauliflower, Jerusalem artichoke puree, confit shallot, mushroom arancini

Venison pie, liquorice gravy, raspberry vinegar kale, mushroom mash

DESSERTS

Christmas pudding, brandy custard, clementine sorbet

Sherry trifle, blackcurrant jam, lemon grass custard, toasted almonds

Pistachio creme brulée, shortbread

Artisan cheese selection

MINCE PIES FOR ALL



VISIT US