



Kids Christmas Day Menu

£29.00 per person

Starters

Mac & Cheese Bites pomodoro sauce 205 kcal

Falafel Bites raita 205 kcal

Garlic Bread & Vegetable Crudités dipping sauce 223 kcal

Tortilla Chips salsa 153 kcal



Sorbet

Blood Orange Sorbet 83 kcal



Mains

Roast Turkey with Stuffing roast potatoes, Yorkshire pudding, carrots, peas & gravy 508 kcal

Pigs in Blankets & Mash choice of peas or baked beans & gravy 701 kcal

Jumbo Fish Finger & Fries choice of peas or baked beans 424 kcal

Beef Burger & Fries 610 kcal

Plant Burger & Fries plant-based smoked cheese 592 kcal



Puddings

Christmas Pudding choice of vanilla ice cream or custard 484 kcal



Oopsie Daisy Ice Cream choice of ice cream flavour, sprinkles, marshmallows, chocolate sauce 482 kcal

Banana Pancakes chocolate sauce 523 kcal



Butterscotch Whip whipped cream & Lotus biscuit 152 kcal



FOR ALLERGENS, KCAL & DIETARY REQUIREMENTS request the allergen tablet for info on kcals, allergens, cross-contamination risks and full ingredient list. **VEGETARIAN (V)** made with vegetarian ingredients, **plant-based (PB)** can be made with plant-based ingredients, but they may not be suitable for guests with milk or egg allergies. **SERVICE CHARGE:** a discretionary service charge of 10% will be added to your bill, 100% of which is shared between our amazing Teams. If you'd like this reduced or removed please let us know.





Kids Christmas Day Menu

£35.00 per person

Starters

Mac & Cheese Bites pomodoro sauce 205 kcal

Falafel Bites raita 205 kcal

Garlic Bread & Vegetable Crudités dipping sauce 223 kcal

Tortilla Chips salsa 153 kcal



Sorbet

Blood Orange Sorbet 83 kcal



Mains

Roast Turkey with Stuffing roast potatoes, Yorkshire pudding, carrots, peas & gravy 508 kcal

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Christmas Day Menu

£89.99 per person

Starters

Butternut Squash & Chilli Soup rosemary toasts *455 kcal*

PB V

Pork Belly black pudding fritter, apple & ginger purée *464 kcal*

Smoked Salmon Parcel filled with smoked mackerel pâté, frisée & pickled cucumber salad, melba toast *325 kcal*

Beetroot Carpaccio marinated plant-based Greek white, pumpkin seeds & orange *59 kcal*

PB V

Prosciutto & Treacle Dressing parmesan shavings & pickled red onion rings *246 kcal*

Sorbet

Blood Orange Sorbet *117 kcal*

PB V

Mains

Roast Turkey Paupiette roast potatoes, sprouts, pig in blanket, parsnip purée, cavolo nero, roasted root vegetables, Yorkshire pudding & duck fat gravy *1,121 kcal*

Beetroot Wellington roast potatoes, sprouts, parsnip purée, cavolo nero, roasted root vegetables, Yorkshire pudding & gravy *1,150 kcal*

V

Roasted Lamb Noisette Pommes Anna, mushroom croquette, rich lamb sauce, parsnip purée & roast root vegetables *588 kcal*

Grilled Vegetable & Sun-Dried Tomato Tart roast potatoes, romesco sauce, cavolo nero, fine beans & roast carrots *1,081 kcal*

PB V

Pan Seared Stone Bass Pommes Anna, romesco sauce, cavolo nero & roast root vegetables *512 kcal*

Aged Rump Steak dauphinoise potatoes, maple roast carrots, prosciutto-wrapped tenderstem, red wine gravy *991 kcal*

Puddings

Christmas Pudding mince pie ice cream *499 kcal*

V

Tart Au Citron Chantilly cream, lime syrup & glace cherry *459 kcal*

V

Cointreau Chocolate Mousse orange tuile & candied pumpkin seeds *289 kcal*

PB V

Earl Grey Panna Cotta candied lemon & shortbread *330 kcal*

V

Spiced Winter Trifle brownie, Irish cream, coffee, chocolate custard, honeycomb & cherry compote *703 kcal*

V

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Christmas Day Menu

£89.00 per person

Starters

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PB V

Pork Belly black pudding fritter, apple & ginger purée *464 kcal*

Smoked Salmon Parcel filled with smoked mackerel pâté, frisée & pickled cucumber salad, melba toast *325 kcal*

Beetroot Carpaccio marinated plant-based Greek white, pumpkin seeds & orange *59 kcal*

PB V

Prosciutto & Treacle Dressing parmesan shavings & pickled red onion rings *246 kcal*

Sorbet

Blood Orange Sorbet *117 kcal*

PB V

Mains

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Christmas Day Menu

£112.50 per person

Starters

Butternut Squash & Chilli Soup rosemary toasts *455 kcal*

PB V

Pork Belly black pudding fritter, apple & ginger purée *464 kcal*

Smoked Salmon Parcel filled with smoked mackerel pâté, frisée & pickled cucumber salad, melba toast *325 kcal*

Beetroot Carpaccio marinated plant-based Greek white, pumpkin seeds & orange *59 kcal*

PB V

Prosciutto & Treacle Dressing parmesan shavings & pickled red onion rings *246 kcal*

Sorbet

Blood Orange Sorbet *117 kcal*

PB V

Mains

Roast Turkey Paupiette roast potatoes, sprouts, pig in blanket, parsnip purée, cavolo nero, roasted root vegetables, Yorkshire pudding & duck fat gravy *1,121 kcal*

Beetroot Wellington roast potatoes, sprouts, parsnip purée, cavolo nero, roasted root vegetables, Yorkshire pudding & gravy *1,150 kcal*

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PB V

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Aged Rump Steak dauphinoise potatoes, maple roast carrots, prosciutto-wrapped tenderstem, red wine gravy *991 kcal*

Puddings

Christmas Pudding mince pie ice cream *499 kcal*

V

Tart Au Citron Chantilly cream, lime syrup & glaze cherry *459 kcal*

V

Cointreau Chocolate Mousse orange tuile & candied pumpkin seeds *289 kcal*

PB V

Earl Grey Panna Cotta candied lemon & shortbread *330 kcal*

V

Spiced Winter Trifle brownie, Irish cream, coffee, chocolate custard, honeycomb & cherry compote *703 kcal*

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