





CHRISTMAS EVE DINNER

GLASS OF HAMBLEDON SPARKLING WINE

STARTER

House-cured Smoked Salmon, crème fraiche, fennel
Chicken Liver Parfait, mulled wine jelly, watercress
Gromolo, globe artichoke and new potato salad 

MAIN


Roast Turkey Pie, spiced cranberry chutney, mash
Roasted Cod, cauliflower, curried leeks
Pearl Barley Risotto, baked Roscoff, vegan feta, parmesan crisp 

SELECTION OF NEAL'S YARD DAIRY CHEESE

(£13.50 supplement)

Apple chutney and crackers
Taylor's 20 year old Tawny *(£11 supplement)*

DESSERT

Mince Pie and custard
Coconut Meringue Drop, warm chocolate sauce and coconut ice cream
Cinnamon Spiced Cheesecake, prune and apple compote 

CUP OF CHRISTMAS PUNCH

£ 7 5

If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen.

Adults need around 2000 kcal a day. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

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 vegan