Christmas Day

£125 per person

On arrival - Glass of Bucks Fizz, Amuse-bouche

Starters

Shallot tarte tatin, goat's curd, poached blackberries

Prawn cocktail, brown bread & butter

Duck liver and clementine parfait, sloe berry Cumberland sauce, toasted dark rye bread

Mains

Wild mushroom nut roast with braised red cabbage, carrot and cashew sauce

Lightly smoked sea trout en croute with roast cauliflower and sauce Maltaise

Roast 30-day dry-aged rib of beef with beetroots, horseradish and crème fraiche and rich beef gravy

Roast breast of goose, confit leg with chestnut stuffing, Jerusalem artichoke and cranberry sauce

Desserts

Nana Sharp's Christmas pudding, brandy sauce

Classic sherry trifle, toasted almond

Iced chocolate and Irish cream parfait, hazelnut nougatine ice cream

To take home – Nana Holliday's Christmas cake, wedge of Lyburn's Stoney Cross and mince pie

Festive party menu

For groups of 6 +, booking and pre-order only. Deposit required
From 26th Novemebr - 9th January

STARTERS

Mushroom soup with garlic croutons

Warm crab & leek tartlet with parsley & shallot salad

Rustic pork & game terrine with damson jelly, melba toast

MAINS

Pan seared wild deer haunch, beetroot, quice & brazil nut

Monkfish roasted on the bone, octopus & bergamot stew

Onion squash stuffed with chestnuts, mushrooms & goats cheese

(All served with seasonal vegetables and Roast potatos)

DESSERTS

Christmas pudding, brandy sauce

Dark chocolate tart, Pedro Ximenez ice cream

Pistachio & morello cherry baked alaska

2 courses £40

3 courses £48

Please speak to your server about allergens and dietary requirements. Due to a very small working kitchen and everything being made on site we are unable to guarantee against trace allergens