

Sample Christmas Day

Gather your favourite people and join us this Christmas Day. We promise plenty of fun, food you can feel good about, and good old-fashioned hospitality.

Enjoy Five Courses



Canapés

A Selection of Canapés

Starters

Cauliflower Soup, Apple, Sage & Hazelnuts *(pb)*

Chapel & Swan Smoked Salmon & Hand-picked Crab, Pickled Cucumber, Fennel & Dill Oil

Pressed Pork & Green Peppercorn Terrine, Fig Chutney, Watercress & Toasted Sourdough

Salt Baked Heritage Beetroot, Goats' Curd, Radicchio & Pear *(v)*

Mains

Free-range Turkey, Pigs in Blankets, Savoy Cabbage, Roast Roots & Potatoes, Brussels Sprouts, Stuffing & Yorkshire Pudding

Slow-cooked Blythburgh Pork Rib Eye, Parsnip Purée & Wild Mushrooms, Madeira Jus

Fillet of Halibut, Pressed Potato Terrine, Buttered Leeks, Champagne Velouté

Roast Sirloin of Beef, Pigs in Blankets, Savoy Cabbage, Roast Roots & Potatoes, Brussels Sprouts, Stuffing & Yorkshire Pudding

Celeriac & Mushroom Wellington, Olive Oil Mash, Spinach, Roast Carrots & Truffle Jus *(pb)*

Palate Cleanser

Lemon Sorbet *(pb)*

Puddings

Christmas Pudding & Brandy Custard *(v)*

Chocolate Truffle Cheesecake, Baileys Chantilly Cream & White Chocolate Shavings *(v)*

Sherry Trifle, Blackberries, Mascarpone Cream & Amaretti Biscuit *(v)*

Mulled Wine Poached Pear, Raspberry Sorbet & Pistachio Crumble *(pb)*

(v) Vegetarian | *(pb)* Plant-based | Gluten-free Menu Available | Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. A 12.5% service is added to parties of six or more, with all tips going to the team.