



Christmas Day Lunch Menu 2026

£125.00 per person
£60.00 per child (under 10)

Wild Mushroom Soup, Parsley Pesto, Sauteed Wild Mushrooms, Black Truffled Brie Turnover (VR, VGR)
Cornish Crab Salad on French Toast, Brandy Hollandaise, Cucumber and Watercress (DFR)
Confit Duck and Duck Liver Roulade, Orange and Cranberry Marmalade with

Walnut Sourdough Crisp Breads (GFR)

Artichoke and Chestnut Falafel, Watercress Sauce, Pickled Shallots and Artichoke Crisps (VR, VGR)

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Refreshing Lime and Moroccan Mint Sorbet (VR, VGR)

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Roast Turkey and Pancetta Parcel, Chipolata, Duck Fat Roast Potatoes, Cumin Buttered Parsnips,
Seasonal Vegetables, Bread Sauce and Sausage Meat Stuffing (DFR, GFR)

Pan Roast Duck, BBQ'd Parsnips and Sprouts, Spiced Apple and Buckwheat and Duck Roll (GFR, DFR)

Line Caught Seabass, Scallops, Confit Baby Potatoes, Buttered Leeks, Champagne Sauce and Caviar
(GF, DFR)

Maple and Thyme Carrot Tatin, Goats Cheese, Charred Sprouts, Chestnuts and Hasselback Potato
(DFR, VR, VGR)

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Traditional Christmas Pudding, Brandy Sauce and Brown Sugar Ice-cream (VR, VGR)

Dark Chocolate & Orange Custard Slice, Bitter Chocolate Ice-cream and Hazelnut Caramel (V)

Spiced Apple Steamed Sponge, Gin Laced Cranberries, Toffee Cream and Caramel Crunch (V)

Cotswold Cheese Board, Quince Jelly, Grapes, Celery and Oatcakes (GFR) (V)

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Freshly Filtered Coffee or Tea with Truffles

V - Vegetarian, VG - Vegan, GF – Gluten Free, DF – Dairy Free, GFR – Gluten Free on Request, DFR – Dairy Free on Request

We cannot guarantee the absence of traces of nuts or any of the other 13 allergens. Please advise a member of staff if you have any particular allergy or other dietary requirements.

A discretionary 10% service charge will be added to your bill, if you would like it removed, please ask. For tables of 8 or more a service charge of 10% will be added to the final bill.

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