



CHRISTMAS DAY 2025

£125pp

A glass of Rick Stein's 50th anniversary Champagne

STARTER

SEARED SCALLOPS

with lentils and a tomato and herb dressing

SMOKED HADDOCK AND MUSSEL CHOWDER

MARYLAND CRAB CAKES

with tarragon and butter sauce

MELANGE OF MUSHROOMS

on brioche toast

MAIN

ROAST TURKEY

with pigs in blankets, cranberry purée, stuffing in cabbage balls, roasted potatoes and gravy

BRAISED SHORT RIBS OF BEEF

BRAISED FILLET OF BRILL

with ceps and chestnuts

HOMITY PIE

DESSERT

PANNA COTTA

with salted pistachio cream

CHRISTMAS PUDDING

our traditional boozy pudding with redcurrants and brandy crème Anglaise

BLACK FOREST TRIFLE

COLSTON BASSETT

soaked in Banyuls

Please ask for information on allergens.
A discretionary service charge of 12.5% will be added to your bill.