



Christmas Day

MADE EXTRA
MAGICAL

FOUR COURSES £75.95

STARTERS

Roasted butternut soup

with crispy parsnips, smoked paprika oil and ciabatta (v)
Vegan option also available (ve)

Duck liver & port parfait

with cranberry and sloe gin chutney, served with brioche

Pan-fried scallops

with minted peas, tomato, and crispy pancetta

Seafood platter

King prawns, smoked salmon, smoked mackerel fillets,
and salt & pepper squid, with rustic bread and a
Marie Rose cocktail sauce
(For two people to share)

Wild boar ravioli

with roasted vegetables, beef-dripping sauce,
Gran Moravia cheese and rocket

Twice-baked Croxton Manor cheese soufflé

with shredded celeriac remoulade, toasted hazelnuts,
and a herb oil dressing (v)

MAIN COURSES

*All main courses are served with broccoli, sprouts with chestnuts,
parsnips with a spiced orange dressing, and thyme-roasted carrots*

Roasted turkey breast

with fluffy beef-dripping roasted potatoes, chestnut & cranberry
stuffing ball and a Cumberland & red onion pig in blanket.
Served with gravy, bread sauce and a mini cranberry pie

Roasted vegetable tart

filled with caramelised onions and garlic beluga lentils, with beetroot
hummus, and truffle oil. Served with fluffy roasted potatoes (ve)

Fillet beef Wellington

with truffle & mushroom duxelles, served with marsala jus

Roasted rack of lamb

served on roasted red peppers, aubergine & shallots, with a minted
red wine jus, and fluffy beef-dripping roasted potatoes

Grilled sea bass fillets

served on a bed of king prawns and spinach, with saffron-infused
baby potatoes and a Champagne Thermidor sauce

DESSERTS

Chocolate ganache tart

served with raspberries
and coconut sauce (ve)

Christmas pudding

filled with vine fruits and served
with brandy sauce (v)
Or with vegan soya custard (ve)

Baked Alaska

served with black cherries in cherry liqueur (v)

Trio of desserts

Chocolate orange parfait, raspberry meringue
Eton mess, Bourbon vanilla ice cream, and baked
Sicilian lemon cheesecake

Brioche bread & butter pudding

with an apricot glaze and vanilla custard

British cheese board

Shepherds Purse Yorkshire Blue,
Lubborn Somerset Camembert,
Belton Farm Red Leicester, Isle of Man vintage
Cheddar with a selection of Fudge's nut
& mixed seed biscuits, grapes, and red onion
& rum-soaked baby fig chutney (v)

TO FINISH

Handmade chocolates

with your choice of tea or coffee

Add extra sparkle to your celebration

See our drinks menu for our gorgeous
range of Champagne, sparkling wines,
and delicious cocktails.

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

If you require more information, please ask your server. Please note a discretionary 10% service charge will be added to tables of 6 or more.