



Christmas Day 2026

Festive Lunch

from 12:00pm - 2:00pm

Starters

(A pre-order is required for starters only)

Duck terrine, whipped liver parfait, blood orange, brioche

Stone bass ceviche, charred corn, mango, cucumber, corn crumb

Roasted parsnip & apple velouté, Parsley oil, parsnip crisps & granny smith apple (VE)

Wild mushroom crème brulee, mushroom beignet, pickled mushrooms, sherry gel (V)

Buffet Mains

(menu choices are not needed, this will be served carvery style)

Roast crown of Norfolk turkey

Roast 28-day dry aged striploin of Beef

Orange & star anise glazed Gammon

Pan roasted halibut, champagne & orange beurre blanc, samphire

Roasted butternut squash, cannellini bean & chestnut wellington (VE)

Served with garlic & rosemary roast potatoes, cranberry & sausage meat stuffing, Yorkshire puddings, honey & wholegrain mustard pigs in blankets, braised red cabbage, maple roasted root vegetables, brussel sprouts, smoked cheddar cauliflower cheese with sage crumb

Desserts

An extensive array of desserts including some traditional Christmas favourites

Cheese Course

Selection of British and French cheeses, celery, grapes, membrillo, chutney's, biscuits & breads

Tea & Coffee

Adults - £160



Christmas Day 2026

Childrens Menu

from 12:00pm - 2:00pm

Starters

(A pre-order is required for starters only)

Cream of tomato soup with cheesy croutons

Garlic & cheese focaccia

Canatlope melon with winter berries (VE)

Buffet Mains

(menu choices are not needed, this will be served carvery style)

Roast crown of Norfolk turkey

Roast 28-day dry aged striploin of Beef

Orange & star anise glazed Gammon

Pan roasted halibut, champagne & orange beurre blanc, samphire

Roasted butternut squash, cannellini bean & chestnut wellington (VE)

Served with garlic & rosemary roast potatoes, cranberry & sausage meat stuffing, Yorkshire puddings, honey & wholegrain mustard pigs in blankets, braised red cabbage, maple roasted root vegetables, brussel sprouts, smoked cheddar cauliflower cheese with sage crumb

Desserts

An extensive array of desserts including some traditional Christmas favourites

Cheese Course

Selection of British and French cheeses, celery, grapes, membrillo, chutney's, biscuits & breads

Tea & Coffee

Under 10 - £80

Under 4 - £30