



FOR THE TABLE

CRAB CROQUETTES

(cr,d,e,g)

SPICED LAMB CHIPOLATA

(g)

CHEESE STRAWS

(d,e,g,m,ss)

£145 PER PERSON

**INCLUDES A GLASS OF
CHAMPAGNE OR
ALCOHOL-FREE
SPARKING WINE**

STARTERS

WHISKEY CURED SALMON

heritage beetroot, wasabi mayonnaise
(e,f,s)

BREADED TUNWORTH CHEESE

port & pear compote, lambs leaf
(d,e,g,m,s,v)

VENISON CARPACCIO

pomegranate, rocket, almond pesto
(d,n)

PORCINI MUSHROOM & CHESTNUT BRUSCHETTA

Winter truffle cream (g,n,sy,vg)

PRAWN & LOBSTER COCKTAIL

bloody mary rose, granary toast
(cr,d,e,g,m,s)

CHICKEN LIVER PARFAIT

clementine purée, honey brioche
(d,e,g,s)

MAINS

ROAST NORFOLK TURKEY BREAST

hazelnut, orange & sage stuffing, seasonal
accompaniments, chef's gravy, bread
sauce (d,e,g,n,s)

ROAST FORERIB OF BEEF

Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine jus (d,e,g,s)

FILLET OF WILD HALIBUT

crisp pomme anna, tenderstem broccoli,
cockle butter sauce (d,e,f,g,s)

CROWN PRINCE PUMPKIN RISOTTO

toasted pine nuts, Winter truffle, Brighton
blue cheese (d,n,v)

KOJI GLAZED CAULIFLOWER

pea velouté, caper popcorn (g,sy,vg)

ROAST RACK OF LAMB

dauphinoise potato, ratatouille, rosemary
jus (d,s)

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS,
N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN



DESSERTS

TRADITIONAL CHRISTMAS PUDDING

brandy custard (d,e,g,n,v)

DARK CHOCOLATE & RASPBERRY TART

tonka bean chantilly (d,e,g,sy,v)

WINTER BERRY & APPLE STRUDEL

vanilla ice cream (g,vg)

PISTACHIO & WHITE CHOCOLATE CHOUX BUN CROQUANTE

(d,e,g,sy,v)

HAZELNUT TIRAMISU

(d,e,g,n)

ENGLISH CHEESE BOARD

millers crackers, pickles, fruit & chutney

(d,g,m,s,v)



TERMS & CONDITIONS

A non-refundable 50% deposit (per person) is required at the time of booking, along with card details to secure the reservation.

The remaining balance is due by 5pm on Friday 4th December 2026. If this is not recieved by then, we reserve the right to charge your card for the remaining balance. If we are unsuccessful in charging your card, then we reserve the right to make your table available.

We require a pre-order of food for every booking, which is also due in by 5pm on Friday 4th December.

Any amendments to the table must be made by 5pm on Friday 4th December. If your table is to cancel after 5pm on Friday 4th December, then we reserve the right to charge your card for the full amount or remaining balance per person.

In the event of a no-show, we reserve the right to charge your card for the full amount or remaining balance per person.

Children up to the age of 10 years old will be charged half the cost for a smaller portion.

A discretionary service charge of 12.5% will be added to all tables.

Due to the nature of our Christmas Day service, we are unfortunately unable to allow dogs in the pub to dine with you on Christmas Day.

The Christmas Day menu may not be used in conjunction of any other offering or voucher.

We apologise for such strict terms & conditions, but we must protect our business and staff that give up special days like this.
