



CHRISTMAS EVE BUFFET MENU

£45 PER PERSON

SOUP

Roasted cherry tomato and rosemary soup (252 cal)

COLD

Roast rosemary potato, spring onion, garden peas & bacon salad
with ranch dressing (286 cal)

Prawn, pickled red onion, baby gem and avocado citrus dressing (298 cal)

Rocket, quinoa, pomegranate, figs, pumpkin and feta salad with
coriander dressing (256 cal)

Mixed seeds & grains rainbow salad with herbs and pomegranate seeds (VE) (292 cal)

MAINS

Whole roast free range chicken served with winter vegetables and gravy (486 cal)

Whole roast pork belly served with root vegetables and apple gravy (490 cal)

Grilled salmon served with spinach mash and basil citrus dressing (426 cal)

Sweet potato gnocchi served with wild mushroom and truffle butternut
plant cream sauce (V) (386 cal)

Rosemary roast potato (392 cal)

Winter greens (V) (286 cal)

DESSERTS

Victorian Christmas cake (495 cal)

Red berries cheesecake (226 cal)

Coffee and chocolate slice (422 cal)

Vegan mince pies (126 cal)

Fresh fruit salad with cream (VE) (146 cal)

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where all or some of the listed food allergens are present.

(Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites)

If you have a food allergy or intolerance, please let us know before ordering.



CHRISTMAS BUFFET MENU

£65 PER PERSON

COLD

Butternut, thyme & vanilla soup (289 cal)

Mortadella, salami Milano & spicy salami with pickled onions (165 cal)

Roast rosemary potato, spring onion, garden peas & bacon salad with ranch dressing (286 cal)

Prawn, pickled red onion, baby gem and avocado citrus dressing (298 cal)

Rocket, quinoa, pomegranate, figs, pumpkin and feta salad with coriander dressing (256 cal)

Mixed seeds & grains rainbow salad with herbs and pomegranate seeds (VE) (292 cal)

MAINS

Roasted free-range turkey with pigs in blankets, herb-onion stuffing & cranberry sauce (686 cal)

Grass fed beef striploin served with Yorkshire pudding, rosemary roasted potatoes, assorted winter vegetables & red wine gravy (690 cal)

Honey & mustard glazed farmed roast ham served with glazed parsnip, roast pumpkin & apple sauce (662 cal)

Grilled salmon with caramelised onion, saffron potato & lovage citrus pesto (526 cal)

Pumpkin & sage ravioli with spinach, roast pumpkin & shallot plant cream sauce (VE) (486 cal)

Brussels sprouts & winter greens (VE) (286 cal)

DESSERTS

Christmas pudding loaf with brandy sauce (296 cal)

Gingerbread & caramel cake (VE) (256 cal)

Red berries cheesecake (226 cal)

Pistachio & matcha cake (236 cal)

Blueberry mousse on shortcrust (298 cal)

Biscotti festive Yule log (320 cal)

Mince pies (126 cal)

Fresh fruit salad with cream (VE) (146 cal)

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