Christmas Parties

2026 Sample Menu

STARTERS

Roulade of smoked salmon and cream cheese, pickled beets, seeded bread, tarragon butter (GF)

Smoked ham hock and apricot terrine, winter vegetable piccalilli, Kentish rapeseed crostini, roasted baby onions (GFO)

Curried parsnip soup, roasted Jerusalem artichokes, wheaten bread (VE) (GFO)

MAIN COURSES

Roast stuffed breast of turkey, roast potatoes, roast root vegetables, sprouts, bread sauce and cranberry (GFO)

Pan roasted stone bass, dauphinoise potatoes, winter greens, sparkling wine, honey, and dill sauce (GF)

Roasted squash, apple and sage gnocchi, chestnuts and pine nuts (VE)

DESSERTS

Traditional Christmas pudding, brandy sauce (V)

Dark chocolate and clementine profiteroles, vanilla cream, caramel (V)

Poached winter fruit salad in red wine, vegan ice cream (VE) (GFO)

All our food is prepared in kitchens where allergens are present. If you have a food allergy or require further information, please ask one of the team. Our menu descriptions do not include all ingredients – full lists are available.

V - Vegetarian | VE – Vegan | GF - Gluten Free | O - Optional