



Christmas Day Banquet

£160 per person*

12:00-12:45

Complimentary glass of Champagne or soft drink on arrival & festive canapés in our cosy bar area

12:45-13:00

Make your way up to the restaurant to begin your 5-course banquet

Starter

Ballotine of Salmon | Salmon Rilette | Herb & Caper Salsa | Horseradish Cream (GF)

Or

Whipped Goats Cheese | Beetroot | Candied Walnuts | Chicory (N) (GF) (V) (VEO)

Soup

Split Pea & Berryfields Ham Hock Soup | Chives | Crème Fraîche (GF) (VEO)

Trio of Roast

Berryfields Hereford Sirloin | Roast Turkey Breast | Berryfields Mustard Glazed Bacon Loin

Berryfields Pigs In Blankets | Yorkshire Pudding | Duck Fat Roast Potatoes | Maple Glazed Parsnips & Carrots |
Sprouts With Hazelnuts & Thyme | Berryfields Pork & Sage Stuffing | Rich Roast Gravy (N) (GFO)

Or

Stuffed & Roasted Butternut Squash | Seed Granola | Garlic & Rosemary Roast Potatoes | Creamed Leeks |
Yorkshire Pudding | Maple Glazed Parsnips & Carrots | Sprouts With Hazelnuts & Thyme |
Rich Gravy (N) (GFO) (VE)

Dessert

Traditional Christmas Pudding | Brandy Sauce (GFO) (VEO)

Or

Chocolate Delice | Candied Orange | Honeycomb Ice Cream

Or

Advocaat Parfait | Kirsch Cherries | Coconut Cream | Caramelised Pineapple |
Spiced Burning Barn Rum | Toasted Almonds (N) (GF) (V)

Coffee & Petit Fours

Tea or Coffee | Petit Fours

17:00 Carriages

(Those booking taxis, please do so well in advance of the day to guarantee!)

*12.5% compulsory service charge will be applied to your final bill. (All tips go directly to your Christmas Day team!)

£50 per person non-refundable deposit to secure booking. Pre-order & dietary requirements to be confirmed by 8th December.

(GF) – Gluten Free. (N) – Dish contains nuts. (V) – Vegetarian. (VE) – Vegan. (VEO) – Vegan option.

(GFO) – Gluten Free Option.