

Christmas Day 2026
£110 / £65 children (under 12)
Open 11.30 – 6pm
Pre booked only
1st Sitting 12 – 2.30pm or 12.30 – 3pm
2nd Sitting 3 – 5.30pm or 3.30 – 6pm

San Daniele prosciutto figs, feta, honey
White onion & parsnip soup cheese crouton
House-cured Hamachi teriyaki, coriander watermelon, sesame
Duck liver & foie gras pate Roscoff onion jam, toast
Norwegian langoustines lemon, aioli, caper salsa

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Norfolk Bronze Turkey pigs in blankets, orange & cranberry sauce, chestnut stuffing, bread pudding, proper gravy
Butternut squash & gruyere pithivier garlic tenderstem broccoli, honey jus
Scottish Halibut prawn, mussel & clam risotto, Choron sauce
Creedy Carver duck breast parsnip & orange, beetroot, pan jus
Braised venison & dauphinoise galette wild mushroom spinach, red wine sauce

Served with duck-fat roast potatoes, creamed sprouts & chestnuts, maple roasted parsnips, braised red cabbage

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Christmas Pudding brandy sauce, winter berries
Dark chocolate nemesis honeycomb, cherry compote
Mulled cider poached pear cinnamon pecan crumble, maple cream
Hampshire Barkham Blue biscuits, grapes, celery, chutney
Cranberry & orange Crème Brulée shortbread

An optional 10% service is added to all Christmas Day tables.
All tips & service are split equally among the team