

Christmas Day Menu



5 course menu – £95 per person

50% non-refundable deposit on booking final food payment & pre-order 1 December)

Our Christmas sharing boards are all about sharing with family and friends – all our choices come with roast potatoes, seasonal vegetables from local Bromham farm, all the trimmings and endless jugs of gravy.

Mezza nibbles on arrival

To Start

Pickled fennel, roasted beetroot, tahini dressing, rocket, toasted sesame seeds GF/VE

Mixed game terrine, beetroot & pear chutney, toasted focaccia GF

Smoked haddock & sweetcorn fritters, cucumber & dill yogurt, dressed pea shoots GF

Roast Sharing Boards – Choose a Meat Each

All meats Stiles & Son Butchers in Bromham

Slow cooked sirloin of beef, with Yorkshire pudding GFO

Loin of pork, apple sauce, fennel crackling GF

Roast turkey, sage & cranberry stuffing, pigs in blankets GF

or

Fillet of seabass, saffron potatoes, samphire, curried mussel sauce (plated)

Vegetarian winter wellington, port and sage gravy

Extra Sides

Bromham seasonal vegetables £6.95

Yorkshire pudding £2.50

Add an extra portion of meat £12.50

Pigs in blankets £6.95

To Finish

Christmas pudding, Christmas pudding ice cream, brandy butter, red currants GFO

Textures of chocolate – dark chocolate brownie, chocolate mousse, chocolate sorbet, chocolate sauce VEO/N

Winter berry & white chocolate cheesecake, mulled berry compote GF

Mince pies to finish

Vegan options and children's menu available

Seated slots between 12pm to 1.00pm

Please let us know if you have any allergens or dietary requirements

V Vegetarian • VE Vegan • GF Gluten free

GFO Gluten free option

DF Dairy free • N Nuts

