



Wednesday 23rd December
SAMPLE MENU – SUBJECT TO CHANGE
Christmas Eve dinner

Starters

Salmon

Cucumber | Horseradish | Caviar | Dill | Radish

Cauliflower

Pumpkin | Couscous | Curry | Almonds

Game

Game Terrine | Bread Sauce

Mains

Chicken

Chicken | Tarragon | Mustard

Sea Bream

Sea Bream | Mustard | Tarragon | Potatoes

Artichoke

Jerusalem Artichoke | Gnocchi | Goats Curd | Truffle

Desserts

Chocolate

Chocolate | orange | pecan

Cheesecake

White chocolate | Vanilla | Cheesecake

Cheese

Homemade Crackers, Chutney, Pickled Grapes



Christmas Eve

SAMPLE MENU – SUBJECT TO CHANGE

Signature Tasting Menu

Snacks

Vichyssoise | Parsley | Anchovy
Smoked Cheese | Walnut Cornetto

Bread

Sourdough Bread | Flavoured Butter

Tomato

Heritage Tomato | Chive | Courgette | Yogurt

Celeriac

Celeriac | Duck Liver | Mushroom | Brioche

Lemon Sole

Fregola | Caper | Lemon

Beef

Sirloin | Short Rib | Shallot | Spinach | Tarragon

Apple

Blackberry | Apple | Cinnamon

Chocolate

Chocolate | Cherry | Pistachio

Coffee and Petit Fours

**The tasting menu is designed to be enjoyed by the whole table.
Please allow approximately 2.5 hours**



Christmas Day

5 Course Christmas Dinner with arrival Champagne

SAMPLE MENU – SUBJECT TO CHANGE

TASTING MENU

Snacks

Oyster, | Sorrel | Apple
White Gazpacho | Grape | Almond

House Sourdough Bread

Starter

Scallop

Apple | Chorizo | Cauliflower

Mains

Turkey

Turkey | Stuffing | Chipolata | Potatoes | Parsnip | Red Cabbage | Sprouts
Or

Halibut

Pan Fried Halibut | White Bean | Golden Raisin | Verjus

Pre-Dessert

Apple

Apple | Blackberry | Crumble

Dessert

Christmas Pudding

Christmas Pudding | Rum | Prune | Brandy Snap

Coffee

Selection of Petit Fours



Christmas Day Evening Buffet
SAMPLE MENU – SUBJECT TO CHANGE

Starters

Glass Noddle Salad
Lime / Cashew / chilli

Larb Gai
Chicken | Salad | Mint

Chopped Thai Salad
Peppers | Carrots | Peanut

Mains

Lamb massaman
Pea nut | lime | potato | chilli

Bangkok-style Noodles
Shallot | Peppers | Ginger | Tofu

Sides

Saffron Rice
Green Bean / Garlic

Dessert

Sticky Rice
Coconut | Mango

Thai Fried Bananas
Banana | star anise



26th December 2022
Festive Afternoon Tea

SAMPLE MENU – SUBJECT TO CHANGE

Sandwiches

Spice Egg Mayonnaise
Cucumber with Cream Cheese and Mint
Roast Turkey with Cranberry
poached Salmon with Dill

Freshly Baked Scones

Served with Strawberry Jam Clotted Cream

Pastries

Red Devil Cake with Sherbet Frosting
Mulled Wine Macaroon
White chocolate and vanilla cheesecake
Holbeck Mince Pie

OR packed lunch (+£5 per person)

SAMPLE MENU – SUBJECT TO CHANGE

Sandwiches

Spice Egg Mayonnaise
Cucumber with Cream Cheese and Mint
Roast Turkey with Cranberry
Poached Salmon with Dill Vegetable Crisps

Pastries

White chocolate and vanilla cheesecake
Holbeck Mince pie

Flasks of tea, coffee



26th December 2022

SAMPLE MENU – SUBJECT TO CHANGE

Starters

Terrine

Chicken | Leek

Soup

Squash | Sage

Mackerel

Mackerel | Shallots | Carrots

Mains

Beef

Beef | Carrot | Parsnip | Greens | Yorkshire pudding

Roast Cod

Fennel | Samphire | Couscous

Potato

Potato | Black Garlic | Leek

Dessert

Sticky Toffee Pudding

Toffee Pudding | Vanilla Ice Cream

Custard Tart

Baked Custard Tart | Nutmeg Chantilly

Cheeses selection

Crackers | Pickled Grapes