

CHRISTMAS LUNCH

Set menu served 12:00–16:00

Two courses £28 | Three courses £32
Add a glass of Chapel Down for £9

STARTERS

Pumpkin and coconut soup, crispy shallots,
toasted pumpkin seeds, bread roll (v)

Beetroot carpaccio, walnut gremolata, radish, vegan cheese curd,
micro baby leaves, sumac, rose petals, lemon dressing (vg)

Chicken liver pâté, onion chutney, spiced crackers, mixed leaves

MAINS

Sweet potato, chestnut and cranberry loaf, roasted potatoes
and carrots, squash purée, Brussels sprouts, onion gravy (vg)

Turkey served on a large Yorkshire pudding, roasted potatoes and carrots,
squash purée, Brussels sprouts, onion gravy, cranberry sauce

Pan-fried sea bass, roasted potatoes and carrots, squash purée,
Brussels sprouts, cherry tomatoes, wine and sage sauce

DESSERTS

Vegan Eton Mess with spiced wine-poached pear (vg)

Date cake, caramel sauce, vanilla ice cream

Christmas pudding, brandy custard sauce

(v) vegetarian | (vg) vegan

Please ask us about the allergens in our food

We use wide range of ingredients in our kitchen some of which may contain allergens.

If you have a specific allergy or dietary requirement please let us know.

We would love to tell you what is in our food to assist you with your choice.

All prices are in £ including vat.

A discretionary 12.5% service charge will be added to your bill.

CHRISTMAS AFTERNOON TEA

£38 per person

Add Chapel Down Classic Brut, England – £9 glass / £50 bottle

SAVOURY

Chestnut, leek and feta mini quiche (v)

Turkey and cranberry mayonnaise finger sandwich

Hot-smoked trout, creamed horseradish, baby watercress,
puff pastry vol-au-vent, salmon roe

Truffle egg mayonnaise mini brioche rolls, watercress (v)

SWEET

Selection of mini mince pies, carrot cake and macaroons

Blackberry cheesecake, blackberry compôte, fresh blackberries

Homemade scones, Cornish clotted cream, Tiptree strawberry jam

TEA AND COFFEE

Selection of unlimited teas and coffee

SPARKLING WINE

Chapel Down Classic Brut, England

Ripe red apples and peach dominate the nose with apple light tropical fruit
and subtle bready notes on the palate

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