



25th November – 24th December

Christmas Afternoon Tea

10 am – close

£24 per person

Add prosecco for £4

Turkey coronation sandwich
Cucumber & cream cheese sandwich
Smoked salmon & caper butter sandwich
Leek & Stilton quiche

Mini passion fruit & vanilla tart
White chocolate Christmas pudding
Mince pie crumble
Choux choux pastry

Cranberry & sultana scones, Cornish clotted cream and Tiptree strawberry jam

Choice of a pot of tea

English breakfast, Earl Grey, Oriental sencha, Peppermint, Chamomile, Garden berries

Christmas Lunch

12 – 4 pm

2 Courses £24

3 Courses £28

Add prosecco for £4

Cream of parsnip soup & truffle oil (vg)

Homemade duck rilette & chestnut terrine, pear chutney, brioche toast

Smoked salmon & smoked halibut, dill & horseradish cream

Wild mushroom, smoked cheese & spinach Wellington, roast vegetables, butternut squash (v)

Pancetta and sage stuffed Norfolk turkey ballotine, carrots, Brussel sprouts,
celeriac fondant & roast potatoes

Fillet of sea trout, carrots, Brussel sprouts, celeriac fondant, roast potatoes & tarragon white wine sauce

Christmas pudding, brandy sauce (vg)

Passion fruit & vanilla tart

Dark chocolate & Baileys mousse

(v) vegetarian | (vg) vegan

We use a 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's in our food to assist you with your choice.

A discretionary 10% service charge will be added to your bill
all of which goes to our staff.