

THE DOZEN

Christmas Day Menu

Welcome glass of Champagne & canapes



Apple and celeriac soup, Stilton cream, country sourdough

Smoked duck served with chargrilled baby Leek, honey mustard sauce

Traditionally prepared smoked salmon, rye sourdough

Pickled walnut, poached pear, goat cheese & frisée salad dressed with French dressing



Roasted turkey crown, apricot & sage stuffing, the Dozen pigs in blanket, cranberry jus

Venison loin, sautéed wild mushroom & Spinach, red wine jus

Leek & roasted garlic creamy risotto, parmesan tuile

Roast Hake filet, winter kale, red quinoa & virgin sauce

Served with roasted duck fat potatoes & a selection of honey roast root vegetables



Traditional Christmas pudding, brandy sauce

Spiced rum Mango tart Tatin, passion fruit sorbet

Chocolate & chestnut fondant, raspberry reduction

Roasted rhubarb crème brûlée



Selection of locally sourced cheeses, served with charcoal rye and spelt
& fig sourdough crackers, gooseberry & ale chutney

£75.00 per person

All our prices include VAT. A discretionary service charge of 10% will be added to your bill.
For special dietary requirements or allergy information, please speak to a member of the team.

DRINK | DINE | DELI