



Festive Lunch Menu

Available from 24th November until 23rd December 2025

2 Courses 38.50 | 3 Courses 45.50 | Buck's Fizz on arrival

Chicken, leek and apricot terrine | butternut purée | sourdough tuille

Pork and chorizo croquette | tomato and butterbean cassoulet

Salmon and smoked salmon roulade | lime gel | toasted brioche

Cream of leek and potato soup

Roast turkey with all the festive trimmings

Roast sirloin of beef | local wild mushrooms | boulangère potato | horseradish jus

Pan fried fillet of seabass | fennel and blood orange | lobster sauce | dill mash

Roasted vegetable cranberry and chestnut wellington

Individual Christmas pudding | brandy sauce

Star anise crème brûlée | sesame tuille | Chantilly | fresh fruits

Winter spiced milk chocolate mousse | honeycomb | vanilla ice cream

British cheeses, grapes, chutney and crackers

La cafetière coffee served with baby mince pies

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

Thank you