

CHRISTMAS DAY

£150 per person

Parties up to five may order on the day à la carte. Parties of six or more are served the menu sharing style to the table, course-by-course. No need to pre-order or order on the day



FOR THE TABLE

Warm Coombeshead Farm Sourdough, Butter, Sea Salt
Duck Liver Parfait, Truffle & Fig Marmalade

STARTERS

Rollright, Truffle Honey, Salt-Baked Beets, Black Figs, Walnuts
Middle White Pork & Game Terrine, House Piccalilli
Baked Hand-Dived Scallops, Delicia Pumpkin, Fried Sage, Chilli

MAINS

Roasted Halibut with Braised Fennel & Leeks, Cornish Crab, Crème Fraîche*
Norfolk Bronze Turkey, Sourdough Bread Sauce,
Hannan's Pigs in Blankets, Damson Jelly
Roasted Angus Beef & Porcini Wellington, Watercress, Tewksbury Sauce
Winter Roots, Chestnut Mushrooms & Truffle Wellington,
Watercress, Tewksbury Sauce

SIDES

Roasted & Mashed Cornish Potatoes | Slow Cooked Red Cabbage
Seasonal Winter Greens & Sprouts

PUDDING

Christmas Pudding, Brandy Sauce
Cubitt House Mont Blanc, Chocolate Sauce

AFTERS

Spiced Chocolate & Chestnut Fudge

**Halibut available only for parties of up to 5 guests dining*

FESTIVE ADD ONS

Must be pre-ordred. Not available on the day

Neal's Yard Cheese Board, Boozy Fruit Chutney 75 *serves four to six*
Exmoor Caviar and Blinis (30g) 45
6 Seasonal Oysters Rockefeller 40

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All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please let us know. Please note we are a cashless venue