

Christmas Day Menu



Glass of Award-winning English Festive Fizz on Arrival
Carr Taylor Brut from Sussex has won over 150 medals in its short history, proving itself the equal of many top Champagnes



Soup

Lobster bisque dressed with shellfish oil



Goosnargh Duck Liver Pâté

Served with quince jam, apple jelly, home-made crumpets & cornichons

Or

Shellfish Cocktail

West coast crab, langoustine, prawns & lobster with home-made mayonnaise, crisp gem lettuce & buttered brown bread



Hendricks Gin & Cucumber Sorbet



Traditional Turkey Dinner

Roast free range English Rose turkey breast rolled in herbs & garlic, chestnut & apricot stuffed turkey thighs wrapped in streaky bacon, bread sauce, pigs in blankets, roast turkey gravy, duck fat roast potatoes, honey-roast root vegetables, Brussel sprouts & home-made cranberry sauce for the table



Home-made Chop House Christmas Pudding

Home-made Chop House Christmas pudding served with Armagnac custard & rum & raisin ice cream

Or

Cherry & Chocolate Trifle

Cherry & kirsch jelly, booze soaked sponge, chocolate mousse & caramel cream



The Great British Cheeseboard

Selection of British cheeses for the table served with apple & ale chutney, grapes, celery & biscuits



Mince Pies & Coffee



£85 pp

£35 for 3-12yrs

Free for under 3's

Before ordering please speak to our staff if you have a food allergy or intolerance

All dishes are subject to availability & change of specification / market pricing.

Please note a discretionary 10% Service Charge may be added to bills – if you are unhappy about this for any reason, please strike it off