



Christmas Day Lunch
£75 per person
Glass of Bubbles & Canape at the table on Arrival

STARTERS

SPICED SWEET POTATO & BUTTERNUT SQUASH SOUP (VEGAN/GF AVAILABLE)
with Pumpkin and Chestnut Raviolini

PORCINI MUSHROOM & TRUFFLE RAGOUT LASAGNE (VE)
Crispy Kale, Red Pepper Sauce

KING PRAWN & CRAYFISH COCKTAIL WITH BLOODY MARY SAUCE (GF AVAILABLE)
Fresh Lemon, Harvest Crunch Soldiers

LAMBTON & JACKSON SMOKED CHALK STREAM TROUT (GF AVAILABLE)
Smoked Crème Fraiche, Fennel, Orange & Radicchio Salad

BEEF CARPACCIO (GF)
Celeriac Remoulade, Anchovy & Caper Dressing, Parmesan cracker, Horseradish Snow

MAIN COURSE

ROAST TURKEY WITH TURKEY LEG BALLANTINE (GF AVAILABLE)
Cocotte Potatoes, Roasted Winter Vegetables, Sauteed Sprouts, Creamed Carrot, Swede & Potato, Festive Pork Stuffing, Mini Sausages Wrapped in Streaky Bacon, Turkey Gravy

SLOW BRAISED SHORT RIB OF AGED BEEF (GF)
Smoked Celeriac Galette, Roasted Winter Vegetables, Caramelized Onion Puree, Madeira Sauce

FILLET OF HALIBUT SUPREME (GF)
Crushed Potato & Spinach with Charred Leek & Fennel
Lobster Bisque & Sauce

ROLLED BEST END OF LAMB FILLED WITH CRANBERRY CHEER (GF)
Smoked Aubergine and Garlic Puree, Ratatouille, Smoked Celeriac Galette, VSC Port Jus

DESSERTS

VSC CHRISTMAS PUDDING (VE/GF AVAILABLE)
Christmas Ice cream and Brandy Sauce

CHOCOLATE YULE LOG
Crystallized Orange, Chantilly Cream, Orange and Cointreau Gel

CHOCOLATE & MANDARIN SPHERE
Christmas Ice Cream

A SELECTION OF BRITISH ARTISAN CHEESES (GF AVAILABLE)
Crackers, Quince, Candied Walnuts, Grapes & Celery

CHRISTMAS TREATS, CHOCOLATES & COFFEE

A discretionary 12.5% service charge will be added to your final bill.
Please let your server know if you have any dietary requirements or allergies.



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Vegetarian Menu

STARTERS

SPICED SWEET POTATO & BUTTERNUT SQUASH SOUP (VEGAN/GF AVAILABLE)
with Pumpkin and Chestnut Raviollini

VEGAN CHOPPED ROOT VEGETABLE & CRANBERRY CROQUETTES (GF)
Citrus Mayonnaise, Szechuan Ketchup

PORCINI MUSHROOM & TRUFFLE RAGOUT LASAGNE (VE)
Crispy Kale, Red Pepper Sauce

MAIN COURSE

PLANT-BASED WELLINGTON
Cocotte Potatoes, Roasted Winter Vegetables, Sauteed Sprouts,
Creamed Carrot, Swede & Potato, Festive Stuffing,
Plant Based Pigs in Blankets, Gravy

VEGAN RATATOUILLE (GF AVAILABLE)
Creamed Polenta, Vegan Turkey Schnitzel

DESSERTS

VEGAN CHRISTMAS PUDDING WITH BRANDY SAUCE (GF AVAILABLE)

VEGAN COCONUT & PASSION FRUIT PANNA COTTA (GF)
Tropical Fruit Compote, Shortbread, Vegan Vanilla Ice Cream

VEGAN GINGER CAKE (GF)
Vegan Vanilla Ice Cream

CHRISTMAS TREATS, CHOCOLATES & COFFEE

GF – GLUTEN FREE

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