

Christmas Day 2025 £110/head

Bucks Fizz Cocktail on Arrival

A Selection of Table Hors Oeuvres

Your First Expedite is a Warm Filo Tartlet of Creamed Leeks and Roquefort Cheese, with a Poached Pear in Homegrown Damson Puree, Vintage Port, Red Wine & Mulled Jus.

Thai Salmon Salad Cocktail Fish Course

Duet of Soup:

*Cream of Fresh Velvety White Onion Soup with a Little Oregano
& Fresh Luxurious Tomato with Basil.*

Sorbet Course , Champagne and Blackcurrant Sorbet, Drizzled with Cassis.

*Roast Breast of Turkey Accompanied with Posh Pigs, Stuffing,
Ministered with an abundance of
Seasonal Vegetables, Roast Potatoes, and Roast Gravy Dashed with Sherry.*

"Chocolate Lovers Dream, 4 Chocolate Deserts"

"Lime and Ginger Cheesecake"

"Christmas Pudding with Brandy Sauce"

Homemade Sherry Trifle meets Eton Mess

A Selection of Cheeses From the British Isles with Biscuits

A Complimentary Tipple with David and Joom.

Cheeses to Take Home for later with our compliments.

Coffee, Mince Pies.