



CHRISTMAS DAY LUNCH 2026

130,00 per adult or 65,00 per child aged 12 and under

BELLINI & CANAPÉS ON ARRIVAL



SPICED BUTTERNUT SQUASH SOUP PB | GF
herb oil

BEETROOT AND TOMATO FILO TART PB | GF
cashew crumb, pickled onion, basil pesto

BRUSSELS PATE GF°
tomato chutney, brioche toast

SMOKED SALMON TARTARE GF°
fennel slaw, melba toast



TAYWELL BLOOD ORANGE SORBET PB | GF
passion fruit, popping candy



ROAST BRONZE TURKEY FROM LONGLAND FARM GF
roast potatoes, maple parsnips and all the trimmings

HARISSA CAULIFLOWER STEAK PB
hasselback potatoes, maple parsnips, cauli-kimchi, red wine miso gravy

SUPREME OF SALMON
fondant new potatoes, kale, butternut squash puree, red wine sauce

ROAST SIRLOIN OF BEEF & YORKSHIRE PUDDING GF°
roast potatoes, carrots, maple parsnips, pan gravy

All main courses are served with a selection of traditional Winter vegetables from Watts Farm in Kent



CHRISTMAS PUDDING GF°
martell vs brandy sauce

TRIPLE CHOCOLATE MOUSSE V
salted caramel popcorn, vanilla ice cream

TREACLE TART PB | GF
poached pear, taywell lime sorbet

ARTISAN CHEESE FROM KENT V | GF°
ASHMORE CHEDDAR | KENTISH BLUE | KENTISH BRIE
miller's crackers, grapes, celery, plum & apple chutney



COFFEE & MINCE PIES PB°

V = VEGETARIAN | PB = VEGAN / PLANT BASED | GF = GLUTEN FREE | GF° / PB° = CAN BE ADAPTED UPON REQUEST

A discretionary 10% gratuity will be added to your bill which is paid directly to our staff.
Please allow at least 30 minutes for your meal. Some items may contain allergens, please ask to speak to a manager for more information.