

# Christmas 2025

## Light on the Common



Glass of champagne

Soup of the day, bread (v)

Roasted parsnips & carrots, caramelised Jerusalem artichoke, kale, pine nuts (v gf)

Whipped stilton, Granny Smith apple, spiced walnuts, pea shoots, honey (gf n)

Seared scallops, beetroot puree, pickled apple, mushroom crumb (gf)

Smoked haddock chowder, prawns, mussels, potato, peas, dill (gf)

Duck rillettes, caperberries, cornichons, Frankonia sourdough toast

Roast butternut squash, parsnips puree, chestnut & lentil stuffing, cranberry (v gf)

Fresh lemon ricotta tortelloni, roasted cauliflower, pinenuts, kale, miso cream

Seared sea bass, red lentil & coconut curry, pilaf rice, okra (gf)

Steamed hake, colcannon, leeks, saffron butter sauce (gf)

Roast guinea fowl, chestnuts, Brussel sprouts, roast vegetable hash cake, red cabbage puree, stuffing ball

Venison haunch, creamy mash potato, green beans, red currant jus (gf)

Sorbets & ice cream (v gf)

Vanilla ice cream, Pedro Ximenez & raisins (gf)

Christmas cheesecake, mincemeat, vanilla cream, cranberry jelly, cinnamon crumble

Sticky toffee pudding, vanilla ice cream, caramel sauce

Hot chocolate mousse, mint ice cream (gf)

Christmas tea pannacotta, poached pear (gf)

Selection of coffees & teas served with a mince pie

Complimentary filtered still water & sparkling water

For parties of 10 or more please reduce your choice to four items for each course

£60

(gf) gluten free      (v) vegan      (n) contains nuts

Please let one of the waiting staff know if you have any allergies, we cannot guarantee the absence of traces of nuts in any of our dishes

**A discretionary 12.5% service charge has been added to your bill**