

Source

BISTRO

CHRISTMAS DAY 2025

£135 per person

On Arrival

Flint Vineyard White Charmat
Maynard House Bucks Fizz



To Start

Isle of Skye langoustine & prawn cocktail, brown crab Mary Rose, rye soda bread

Cauliflower soup, smoked Lincolnshire Poacher rarebit, green garlic

Hen's liver parfait, milk loaf toast, damson, woodruff honey

Barra scallops, Champagne & Exmoor caviar beurre blanc, baby cucumber, oyster leaf

The Main Event

Roast Norfolk Bronze turkey (breast & leg)
pigs in blankets, roast potatoes, wild honey glazed roots, stuffing, Yorkshire pudding,
port braised red cabbage, guanciale fried sprouts, 3 cheese leeks,
bread & cranberry sauce, red wine gravy

Brixham turbot, clotted cream pomme puree, sprout leaves,
poached salsify, grapes, Pernod sauce

Roasted sweetheart cabbage, ratatouille, preserved lemon butter, broccoli leaf

Belted Galloway beef fillet, ox tail pomme fondant, baby beetroots, port jus

To Finish

Christmas pudding, redcurrants, whipped lemon, Remy Martin custard

Milk chocolate tart, panettone ice cream, honeycomb, whisky toffee

Frozen meadowsweet parfait, clementines, sesame, Thai basil

Grande Assiette of cheeses

Sweet Treats to take home

**All dietary requirements can be catered for but will need to be made aware of at time of booking.
We politely ask for a £60 non-refundable deposit on booking your reservation. In the event of a no show, the
remaining £75 will be charged to your provided card.**

Pre-orders are required for Christmas dinner. These will need to be returned by 08-12-25

**We look forward to welcoming you on the most special day of the year
Harvey & Amber**