



CHRISTMAS DAY LUNCH  
£70 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 Tortelloni

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

HOUSE-CURED SALMON GRAVLAX (GF)  
Pickled Red Cabbage Salad

FILLET OF 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

MEDALLIONS OF VENISON FILLET WITH SLOW BRAISED VENISON HAUNCH (GF)  
Smoked Celeriac Galette, Roasted Winter Vegetables, Caramelized Onion Puree, Madeira Sauce

FILLET OF HALIBUT SUPREME (GF)  
Crushed Potato & Spinach with Charred Leek & Fennel  
Lemon, Dill and Prawn Cream Sauce

BEST END RACK OF LAMB (GF)  
Braised Shoulder of Lamb, 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

CLEMENTINE CURD IN A SPICED TART  
Raspberry Sorbet, White Chocolate Shortbread Crumb

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

CHRISTMAS TREATS, CHOCOLATES & COFFEE

A discretionary 10% 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 Tortelloni

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 'BEEF' AND MUSHROOM WELLINGTON  
Cocotte Potatoes, Roasted Winter Vegetables, Sauteed Sprouts,  
Creamed Carrot, Swede & Potato, Festive Stuffing,  
Plant Based Pigs in Blankets, Gravy

VEGAN RATATOUILLE (GF)  
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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