

SEXY LOBSTER

CHRISTMAS DAY LUNCH

£119pp

Served 12:00-16:00 25th December 2026

AMUSE

Lobster & Saffron Arancini

Crispy saffron risotto, lobster, Parmesan, preserved lemon & saffron aioli

Wild Mushroom Duxelles (vg, gf)

Potato, caramelised onion & crispy sage

STARTERS

Cured Salmon Tartare

Cured Scottish salmon, avocado, lime, crème fraîche, chive oil & crispy feuille de brick

Beef Carpaccio (gf)

Parmesan, rocket, crispy shallots, capers & aged balsamic

Salt-Baked Heritage Beetroot (v, gf)

Whipped honey & truffle goat's curd, toasted pistachio, pickled mustard seeds & dill

Vegan Salt-Baked Heritage Beetroot

Whipped cashew cream, toasted pistachio, pickled mustard seeds, fresh dill & maple dressing

MAINS

Roast Turkey

*Duck fat roast potatoes, pigs in blankets, chestnut & sage stuffing
crispy sprouts, bread sauce, cranberry, cider gravy*

Medallions of Chateaubriand (gf)

*Served pink, truffle pomme purée, roasted shallots,
glazed heritage carrots, honey-roasted parsnips & port jus*

Baked Turbot (gf)

Crab & saffron shellfish bisque risotto, buttered leeks & herb oil

Charred Cauliflower (vg, gf)

*Butternut squash purée, roasted chestnuts, glazed baby carrots, cranberry relish
port jus & toasted hazelnuts*

PUDDINGS & CHEESES

Christmas Pudding

Brandy sauce, clementine mint salsa

Lavender Crème Brûlée

Cinnamon & Orange Shortbread

Vegan Trillionaires Chocolate Tart

Mandarin Sorbet

Dorset & Westcountry Cheeses

*Rosary Ash Goats, Coastal Cheddar, Old Winchester, Dorset Blue Vinny, English Brie
Mixed Grapes, Chef's Chutney, Walnuts & Artisan Crackers*

Please advise us of any food allergies or intolerances when submitting your pre-order.

Pre-orders are required

12.5 % suggested service charge will be added to your bill.