

Traditional menu

Available as fine dining or a two- or three-course buffet.

Starter:

Butternut squash soup, sweet potato, crispy bacon crumble, garlic and thyme mini croutons (V/Ve options available) **A**

Mains:

Roast turkey breast, carved gammon ham, sausage and cranberry stuffing, pigs in blankets, roast potato, buttered sprouts, parsnips and honey purée, roasted carrot, meat jus and cranberry sauce **C**

Spiced and roasted cauliflower, cashew nut hummus, dukkha and puffed wild rice, infused curry oil and golden raisins dressing (Ve) **B**

Plum tomato, shallot onion and vegan cheese tart, roast potato, parsnip and maple syrup purée, roasted carrot, vegan cheese sauce (Ve) **C**

Dessert:

Christmas yule log with hot chocolate sauce (V) **B**

Traditional Christmas pudding with hot brandy sauce (V) **C**

Mince pies **D**

Tea and coffee

Christmas crackers

New

Informal winter celebration

Mains:

Vegetable crisps and cheese savouries

Brie and cranberry pizza

Loaded festive fries: Fries topped with roasted turkey, stuffing, pigs in blankets and rich gravy

Mac and cheese bowls: Creamy macaroni cheese served hot with a choice of toppings

Dessert:

Brownies with a sauce/cream

Drinks package

One glass of mulled wine or a soft drink alternative on arrival and half a bottle of wine with the meal.

Upgrade available

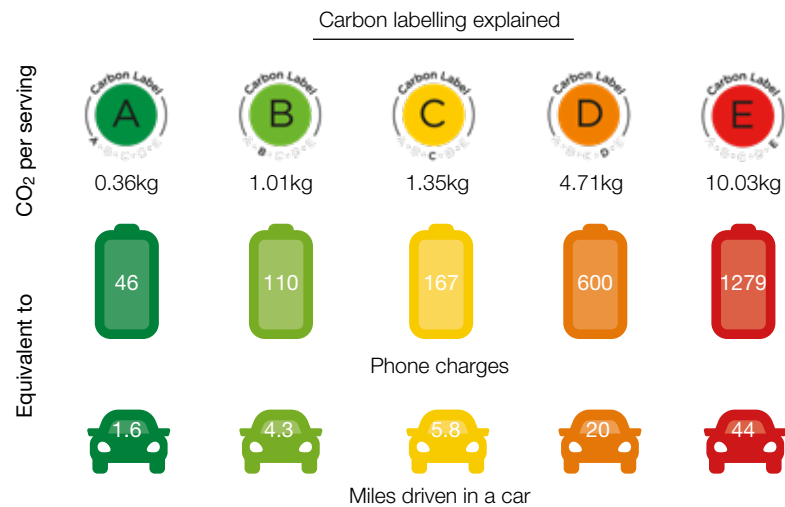
Upgrade arrival drink to prosecco

Packages from the Drinks Reception page also available.



Carbon labelling

We use carbon label, Foodsteps, to help our guests understand the impact of their food choices. Foodsteps measures the impact of all stages of a food's life cycle and allocates a carbon budget measured in kilograms of carbon dioxide equivalent per kilo (kg CO₂e/kg) or more simply, carbon intensity. It includes an A-E carbon rating, where A is very low and E is very high.



Foodsteps uses life cycle assessment data to calculate the greenhouse gas emissions from food across its life. This is done for every dish on our menu, individually. The assessment takes into account the impact of emissions sources from all life cycle stages of the process of producing and consuming food: farm, processing, packaging, transport, retail, end-mile, cooking and food waste.

We hope the labelling system will help raise awareness of how food production and meal choices affect climate change, and encourage those booking events with us to think about sustainability when choosing their menus.

Food sustainability

Our catering partners, Restaurant Associates, have the highest Food Made Good accreditation by the [Sustainable Restaurant Association](#), which covers sourcing, society and environment. They are also committed to Net Zero by 2030.

Restaurant Associates collaborate with local suppliers and vendors who share our commitment to sustainability, prioritising the use of organic, fair trade, and environmentally-friendly products.

[Find out more about our sustainability pledges, climate promise, and local suppliers.](#)

Wine – sustainable practices

Our food and drink partner, Restaurant Associates, has worked hard to find excellent wineries that think seriously about sustainable viticulture.

[Find out what each producer on our wine list is doing to reduce their impact on the environment, or even enriching the biodiversity of their vineyards.](#)

