

Christmas Day Brunch

£325 for adults

£125 for children (12 and under)

Selection of breads & English butter
A selection of sushi with wasabi, pickled ginger and soy sauce

Starters & Seafood

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Smoked Scottish salmon with traditional garnishes

Classic dill gravlax

Balik salmon

South Coast shellfish lobster cocktail and dressed crab Crevettes,
prawns & crayfish tails, cocktail sauce

Rare seared tuna, sweet soy sauce, bok Choi, baby corn

Grilled vegetables, aged balsamic vinegar and basil oil (vg)

Selection of country pâté and terrines

Celeriac and roasted Apple soup

Salad Bar

Caesar salad station

Asparagus salad with quail eggs and Parma ham

Bocconcini with baby tomatoes and basil, aged balsamic vinegar

Chargrilled tender stem broccoli with blue cheese and toasted almonds

Salt-baked beetroot, caramelised apple and toasted pine nuts

Roasted butternut squash salad with chilli and

King Oyster mushrooms (vg)

Tangy potato and green bean salad, spring onions and radish herb
dressing (vg)

Mixed leaf salad with sundried tomatoes and artichokes, o

Balsamic dressing (vg)

Poached Pear salad, Fourme d'Ambert cheese, pickled red onion,
rocket and candied walnuts

Asian style crispy beef salad

Hot Breakfast Selection

Maple cured streaky bacon, Cumberland sausages, Eggs Florentine
and Royale, scrambled eggs & grilled tomatoes and grilled flat
mushrooms

Hot Buffet Selection

Fromaggio Tortellini, seasonal mushroom and truffle sauce (V)
Thai green curry with King prawns, Jasmine rice
Pan seared stone bass, vegetable piperade, capers and dill
Spiced chickpeas and sweet potato casserole with wilted spinach & saffron couscous

Festive Buffet

Carved by our Chefs

Roasted English Turkey Ballotine
Orange and honey glazed gammon, Cumberland sauce
Roasted Sirloin of English dry aged beef, red wine sauce

Accompanied by

Roasted Potatoes, Yorkshire puddings, gratin potato roasted root vegetables with honey and thyme, Brussels sprouts green beans with shallots, slow cooked red cabbage, pigs in blankets chestnuts, Bread, Cranberry sauce and turkey sauces

Desserts

Chocolate Cake with orange confit
Chestnut and blackcurrant opera
Cherry trifle
Ullswater cake
Raspberry and white chocolate bauble
Christmas pudding
Homemade mince pies
Stollen
Pear and coffee Yule log

Tea & Coffee with Petit Fours

Free-flowing Champagne & Wines

Champagne Perrier Jouët NV, France
Domaine Lafage Les Sardines Chardonnay, France, 2025
Sauvignon Blanc, Origin, Saint Clair N.Z., 2025
Tournée du Sud Pinot Noir, France, 2024
Malbec/Syrah" Picpus", Les Vignobles St. Didier Parnac, France 2025

Non-alcoholic options are available.

A discretionary service charge of 12.5% will be added to your bill.