TO START

SHRIMP COCKTAIL

Baby gem lettuce, Bloody Mary mayonnaise & lemon oil (gf, df)

During Prohibition in the 1920s in the USA, restaurants repurposed unused cocktail glasses to serve chilled seafood to keep a sense of cocktail-style sophistication without alcohol. Shrimp cocktail became further popularised in 1960s Las Vegas.

APPLE, CHESTNUT & WILD MUSHROOM SOUP

Bramley apple, roasted chestnut & local mushrooms (ve, df, gf on request)

Soup has been a UK staple since medieval times. The Bramley apple, grown from a pip planted by Mary Ann Brailsford around 1809 & later named after Matthew Bramley, became a Christmas favourite, ideal for pies, mincemeat, sauces, & soups.

CRISPY DUCK SPRING ROLLS

Pickled cucumber, fresh spring onion & a hoisin dressing

Thai spring rolls (Por Pia Tod) traditionally contain pork or glass noodles, but duck versions are popular in night markets during cooler festive months. Their golden, cylindrical shape resembles gold bars, symbolising wealth & prosperity.

HONEY & LIME GRAVLAX

Cured salmon, honey & lime, blood orange & mustard–dill dressing (df, gf)

A key dish of the Scandinavian Christmas "Julbord". Its name means "buried salmon", from the medieval practice of burying fish above the tide line, to lightly ferment it. Today, the tradition continues by curing salmon in salt & sugar in the refrigerator for 1–3 days.

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY

Classic seasonal trimmings & game-based gravy (df, gf on request)

Turkeys arrived in England from the Americas in the early 1500s, & Henry VIII was among the first monarchs said to have eaten turkey at Christmas. Later, A Christmas Carol by Charles Dickens helped cement turkey as the classic festive feast.

WILD MUSHROOM PARCEL

Baked Savoy cabbage parcel, carrot, rice & tomato sauce (ve)

A traditional Bulgarian, vegan dish served on Christmas Eve (Budni Vecher) to represent a meatless meal. It is part of a strict fasting tradition, with the dishes intended to bring prosperity & luck for the coming year.

KINGSCLERE FRIED CHICKEN

Chicken thigh & drumstick, seasoned coating, fries & classic coleslaw

Eating KFC at Christmas has been a tradition in Japan for decades, with around 3.6 million families ordering party barrels for Christmas Eve. The custom is said to have begun with KFC's 1974 "Kentucky for Christmas" campaign.

HERB-CRUSTED BAKED COD LOIN

Boulangère potato, tomato-bean cassoulet & tenderstem broccoli (gf, df)

A traditional centrepiece of Portugal's Christmas Eve Consoada meal. It dates back to the 1400s, when Portuguese sailors preserved cod with salt during long voyages. Its firm, low-oil flesh allowed it to keep for years before refrigeration existed.

TO FINISH

STEAMED ENGLISH PLUM PUDDING

Berry compote & brandy butter (gf, df on request)

The medieval "plum pottage" was a savoury mix of meat & dried fruit. Over time it became a rich, dessert, established as a Christmas tradition under George I & Queen Victoria, with Victorian customs like hiding coins for luck, & flaming it with brandy.

CHOCOLATE YULE LOG

Chocolate roulade & winter berries (v)

The bûche de Noël, or Yule log, is a traditional French Christmas cake shaped like the logs once burned during the winter solstice, for luck & protection. It later replaced the custom of burning a large log in the hearth from Christmas Eve through the New Year.

CHOCOLATE PANETTONE BREAD & BUTTER PUDDING

Chocolate panettone pudding & mocha ice cream (v)

A dome-shaped sweet bread from Milan, Italy, dates back to the 15th century & symbolises prosperity. Legend says it was created by a kitchen assistant named Toni, whose enriched bread became known as Pan di Toni, or Toni's bread.

CHRISTMAS PAVLOVA

Vanilla cream, peaches, kiwi, passion fruit, & caramel drizzle (v)

Created to honour Russia's prima ballerina Anna Pavlova, for her tour of Australia in 1926. Its light and airy meringue is designed to mimic the ballerina's tutu.