

£75
Per Person


The Bass & Lobster

Christmas Day

Homemade bread, canapes, marinated olives, hummus and our larder range garlic oil

To Start

Celeriac velouté with white truffle oil, apple salsa and sourdough croutons

The Bass 'Prawn Cocktail'

King prawns in Cognac Marie rose sauce, king prawn tempura, crisp baby gem, tomato and cucumber dressing and a bloody Mary sorbet

Chicken and duck liver parfait with plum and port chutney, vanilla gel, homemade cinnamon glazed brioche and black butter ice cream

Home smoked salmon with caper dressing, Freddie's pickled quail egg, dill and black pepper crème Fraiche, toasted sour dough

Ragstone and mushroom ravioli with a roasted chestnut and tarragon butter



To Follow

Roast turkey,
Roast beef or



Roast wood pigeon

All served with homemade sausage wrapped in smoked bacon, stuffing, Yorkshire pudding, cauliflower cheese croquette, roast potatoes, Heritage carrot, seasonal vegetables and gravy

Sea bass fillet and lobster tempura with dill croquette, butternut squash puree, kale and a black garlic cream sauce

Roasted root vegetable Wellington, roast potatoes, cauliflower cheese croquette and veggie gravy

To Finish

Christmas pudding with vanilla ice cream and brandy Anglaise

Caramelised apple and cinnamon tart with mulled wine sorbet

Mint dark chocolate and salted caramel tart with tarragon ice cream

Selection of homemade ice creams and sorbets

Selection of cheeses with celery, truffle honey, grapes and crackers

House tea or coffee with a sweet treat