



LATIMERS

Christmas Day

2026



STARTERS

Caramelised Parsnip Velouté

Smoked Almonds, Beurre Noisette (GF/V)

Gin Cured Chalk Stream Trout

Horseradish Crème Fraîche, Cucumber, Dill (GF)

Duck Terrine

Pistachio, Date Purée, Sorrel (GF)

Goat's Cheese

Red Chicory, Beetroot, Hazelnut, Honey & Walnut Dressing (GF/V)

MAIN COURSES

Christmas Crown & Chestnut-Stuffed Leg of Turkey

Goose-Fat Roast Potatoes, Honey-Glazed Carrots & Parsnips, Brussels Sprouts, Pig in a Blanket, Yorkshire Pudding & Turkey Gravy (GFO)

Roast Sirloin of Dry-Aged Beef

Yorkshire Pudding, Glazed Vegetables, Goose-Fat Roast Potatoes, Red Wine Gravy (GFO)

Fillet of Sea Bass

Crab Bisque, Lobster Tortelloni, Fennel

Winter Vegetable Wellington

Yorkshire Pudding, Vegetarian Gravy, Glazed Vegetables, Roast Potatoes (V)

DESSERTS

Warm Christmas Pudding

Brandy Sauce, Cranberry

White Chocolate Cheesecake

Cinnamon Granny Smith Apple, Lotus Biscoff

Artisan Cheeseboard

Rhubarb Jelly, Thomas Fudge's Crackers, Candied Walnuts, Celery & Grapes, Parmesan Butter (V)

Winter Fruit Baked Alaska

Italian Meringue, Cotswold Cream Ice Cream, Biscuit (GFO)

Selection of Ice Creams & Sorbets



Christmas Day served from 12pm to 5pm | £115 per person

A discretionary 10% service charge will be added to your bill and goes directly to our team.

Please inform a member of our team if you have any allergens.

We work in a small kitchen and do our utmost, but cannot guarantee the avoidance of cross-contamination.

