

Commons Club

CHRISTMAS DAY 2026

Amuse-Bouche

Chef's Choice & a glass of Telmont Champagne

Lobster (gf)

Poached half lobster tail, lobster bisque, tomato confit, basil, toasted hazelnuts

Tortellini

Homemade ravioli parcels filled with slow-cooked beef, red wine jus, beurre blanc, almond chips, coriander

Turkey en Croûte

British turkey wrapped in puff pastry, parsnip purée, red wine jus.

Served with, duck-fat potatoes, heritage carrots, Brussels sprouts, and pigs in blankets

Mont Blanc (gf)

Chestnut cream, vanilla, meringue, Chantilly cream, Morello cherries

Cheese

A selection of cheeses to share for the table

GF GLUTEN-FREE | V VEGETARIAN | VG VEGAN

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we

cannot guarantee there will not be traces of other products due to the nature of our production area.

We have applied a discretionary 12.5% serve charge to you bill. 100% of all service goes to our staff.

VAT is included at the standard rate.