



Christmas Day Menu

5 course menu 72.95

With a glass of Prosecco 77.95 | With a glass of Veuve Champagne 82.95

Starters

Carrot & Golden Beetroot Soup, vegetable crisps, pumpkin seeds, basil pesto, sourdough bread (ve)

Duck Parfait†, British apple & fig chutney, toasted brioche

Scottish Smoked Salmon, fresh beetroot wedges, heritage beetroot crisps, mustard & dill dressing, crème fraîche

Sautéed Garlic Mushrooms, Paris Brown, Field & Wild mushrooms in a homemade garlic, thyme & white wine sauce, toasted brioche (v)

Shallot & Ale Tart Tatin, rocket & tomato salad, salsa verde (ve)

Mains

All main courses served with thyme-ruffled roast potatoes, homemade braised red cabbage, roasted parsnips & carrots, shredded sprouts & chestnuts

Turkey Breast with all the Trimmings, Cumberland pig-in-blanket, bacon & chestnut stuffing, red wine jus

Roast Sirloin of Beef, sautéed Paris Brown mushrooms & shallots in garlic butter, crispy beef brisket bon bon, dauphinoise potatoes, red wine jus

Garlic & Rosemary Rump of Lamb, pancetta, peas, wild garlic pesto, dauphinoise potatoes, red wine jus

Pan-Fried Salmon, heritage potatoes, pan-fried king prawns, samphire, shellfish white wine velouté

Root Vegetable & Walnut Wellington, nut roast with apricot and cranberries encased in puff pastry, heritage potatoes, gravy (ve)

Desserts

Sticky Toffee Christmas Pudding, vanilla crème anglaise (v)

Chocolate Fondant, rich dark chocolate pudding, chocolate & pumpkin seed tuile, honeycomb ice cream (v)

Raspberry Meringue Bauble, raspberry meringue shell, British blackcurrant curd, fresh blackberries, whipped cream, crushed amaretti biscuit (v)

Millionaire's Salted Caramel Torte, caramel sauce, sprinkles (ve)

Cheeseboard

British Cheeses, Joseph Heler handcrafted Double Gloucester, Barbers Farmhouse Mature Somerset Cheddar, Clawson Reserve Blue Shropshire stilton, Cricket St Thomas Somerset Camembert, Fudge's biscuits, British apple & fig chutney, celery (v)

To Finish

Coffee & Almond Macaroons

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. † = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.