

# CHRISTMAS DAY MENU



Festive nibbles on arrival

## Starters



Bromham beetroot tarte tatin, apple, pickled and candied walnut salad, soya herby dressing (ve)

Duck liver pâté, brioche toast, duck skin crackling, roasted spiced plum chutney

Brixham hand-picked crab and apple salad, brown crab mayo, sourdough melba toast

Venison carpaccio and roasted beetroots, black pudding Scotch egg, celeriac remoulade

## Mains

Roast turkey breast, chestnut, pork & herb stuffing, pigs in blankets, roast potatoes, root vegetables, winter greens, turkey gravy, mulled wine cranberry sauce

Roast beef sirloin, Yorkshire pudding, ox cheek nugget, roast potatoes, root vegetables, winter greens, red wine gravy, mustard horseradish sauce

Pine nut crusted Brixham hake, curried celeriac purée, pickled golden raisin, braised leeks, curry oil

Spiced root vegetable samosa, parsley & shallot crumbed carrot, hasselback potatoes, winter greens, vegan jus

## Pudding

Butcombe ale Christmas pudding, thick pouring brandy cream

Caramel roasted pineapple, coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)

Flourless chocolate cake, chocolate and hazelnut mousse, vanilla ice cream, salted caramel sauce (v)

Cotswold Gin and tonic cheesecake, lemon sorbet, lime curd, meringue (v)

## To Finish

Tea and filter coffee, Bailey's chocolate truffles



### Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask us about gluten friendly dishes

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

**Our fish dishes may contain small bones, please take care.**

**We cannot guarantee the total absence of allergens in our dishes.**