

Christmas Day

Starters

Severn & Wye Smoked Salmon and Brixham Crab Salad
Green Apple, Avocado, Fennel, Brown Crab Mayo

Honey-Roasted Parsnip Soup
Crème Fraîche, Chestnut and Winter Herb Gremolata (v)

Wild Mushroom and Chestnut Pâté
Pickled Shimeji, Shallot Crisps, Tarragon (ve)

Duck Liver Mousse
Spiced Plum Chutney, Pickled Carrots, Brioche

Mains

All Served with Roast Potatoes, Seasonal Vegetables, and Jugs of Gravy for the Table

Roast Kelly Bronze Turkey Breast, Pork and Chestnut Stuffing
Pigs in Blankets, Mulled Wine Cranberry Sauce

Stokes Marsh Farm Aged Beef Sirloin
Yorkshire Pudding, Parsley and Shallot Crumbed Carrot, Horseradish Sauce

Herb-Crusted Fillet of Hake
Cornish Mussels, Lobster Sauce, Pickled Fennel, Sea Vegetables

Jerusalem Artichoke, Winter Kale and Lentil Wellington
Salt-Baked Celeriac, Roscoff Onion, Chestnut Crumb, Mushroom Gravy (v) (veo)

Puddings

Butcombe Ale Christmas Pudding
Thick Pouring Brandy Cream, Redcurrants (v)

Valrhona Chocolate Mousse Cake
Clementine Syllabub, Almond Brittle (v)

Mulled Wine Poached Pear
Blackberry Sauce, Whipped Chestnut Cream, Honeycomb (ve)

British Artisan Cheese (6.00 supp)
Caramelised Apple Chutney, Cornichons, Crackers (v)

Can't decide? Cheese available as an additional course 10.00 per person

To Finish

Canton Tea or illy Coffee, Handmade Chocolate Truffles