

# Christmas Day

**80.00 per person**

## Starters

Severn & Wye Smoked Salmon and Prawn Salad  
*Avocado, Piquillo Peppers, Preserved Lemon Mayonnaise*

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

Jerusalem Artichoke and Caramelised Onion Tart  
*Soused Pear, Truffle Vinaigrette (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 Free Range 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*

Whole Baked Cornish Sole  
*St Austell Bay Mussels, Café De Paris Butter, Pickled Fennel, Samphire*

Heritage Squash and Beetroot Wellington  
*Smoked Celeriac, Roast Shallot, Mushroom Gravy (v) (veo)*

## Puddings

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

Chocolate and Salted Caramel Fondant  
*Madagascan Vanilla Ice Cream, Hazelnut Meringue (v)*

Toffee Apple, Fig and Chestnut Crumble  
*Mincemeat Ice Cream or Custard (v) (veo)*

British Artisan Cheese (4.00 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