

CHRISTMAS DAY MENU



£59.95 – 5 courses / Kids' menu – £19.95

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

Jerusalem artichoke soup, artichoke crisps, herb oil, grilled sourdough, Netherend Farm butter (v)

Mains

Roast turkey breast, chestnut, pork and 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

Herb-crusted Cornish hake, parsnip puree, parsnip crisps, pearl barley and charred baby leeks

Chickpea, spinach, cumin and lentil Wellington, parsley carrots, hasselback potatoes, winter greens, vegan jus (ve)

Pudding

Butcombe ale Christmas pudding, thick pouring brandy cream

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

Warm chocolate fondant, salted caramel ice cream (v)

Clementine and orange posset, cinnamon shortbread (v)

To Finish

Tea and filter coffee, Baileys 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.