

Christmas Day

85.00 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 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

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