

# Christmas Day

## Starters

### Wild game, pancetta and prune terrine

*Spiced plum chutney, pickles, brioche*

### Severn & Wye smoked salmon and Brixham crab salad

*Green apple, avocado, fennel, brown crab mayo*

### Caramelised cauliflower and Old Winchester soup

*Butcombe ale, Marmite and Cheddar cheese straws (v)*

### Wild mushroom and chestnut pâté

*Sourdough toast, pickled shimeji, shallot crisps, tarragon (ve)*

## Mains

*All served with roast potatoes, winter greens, maple-roast root vegetables, and jugs of gravy for the table*

### 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 Cornish hake

*St Austell Bay mussels, crab bisque, pickled fennel, sea vegetables*

### Jerusalem artichoke, winter kale and lentil Wellington

*Salt-baked carrot, Roscoff onion, mushroom gravy (v) (veo)*

## Puddings

### Butcombe ale Christmas pudding

*Thick pouring brandy cream, redcurrants (v)*

### Valrhona chocolate delice

*Salted caramel cream, roasted pear, honeycomb (v)*

### Prosecco poached pear

*Saffron, blackberry, vanilla Crematta, maple granola (ve)*

### British cheese

*A selection of local cheeses, quince jelly, crackers, chutney*

*(Can't decide? Cheese available as an additional course for just £5/pp)*

## To Finish

### Tea and filter coffee, handmade chocolate truffles

**£84.95**

#### Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



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