

CHRISTMAS DAY

£85 per person

Starters

Salmon Gravadlax

dill and mustard sauce, buckwheat and rye

Duck Liver Mousse

spiced plum chutney, pickled carrots, brioche

Caramelised Goats' Cheese

beetroot and pomegranate relish, walnut, endive (v)

Crown Prince Pumpkin, Cider and Chestnut Soup

sourdough, baked apple butter (ve)

Mains

All served with roast potatoes, seasonal vegetables, and jugs of gravy for the table

Roast English Turkey

pork and chestnut stuffing, pigs in blankets, cranberry sauce

Sirloin of Grass-Fed Beef

Yorkshire pudding, parsley and shallot crumbed carrot, horseradish

Baked Fillet of Cod

Slow-roasted fennel, samphire, brown shrimp and caper butter

Butternut Squash and Lentil Wellington

Smoked celeriac, roast shallot, mulled wine gravy (v) (veo)

Puddings

Butcombe Ale Christmas Pudding

thick pouring brandy cream, redcurrants (v)

Chocolate and Salted Caramel Fondant

vanilla ice cream, hazelnut meringue (v)

Toffee Apple, Fig and Chestnut Crumble

spiced molasses custard (v) (veo)

Oxford Blue and Tunworth Camembert (£4 supp)

quince jelly, pickled walnut, crackers (v)

Cheese available as an additional course. £10 per person

To Finish

Canton tea or illy coffee with handmade chocolate truffles

(v) Vegetarian, (ve) Vegan. (veo) Vegan option available on request. Ask for gluten-free options.
Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.
An optional service charge of 10% will be added to all parties. This menu is subject to change.

Scan the QR code for detailed allergy and calorie information.

