

# Christmas Day

**90.00 per person**

## Starters

Severn & Wye Smoked Salmon and Brixham Crab Salad

*Green Apple, Avocado, Fennel, Brown Crab Mayo*

Honey-Roasted Parsnip Soup

*Crème Fraîche, Chestnut and Winter Herb Gremolata (v)*

Wild Mushroom and Chestnut Pâté

*Pickled Shimeji, Shallot Crisps, Tarragon (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*

Herb-Crusted Fillet of Hake

*Cornish Mussels, Lobster Sauce, Pickled Fennel, Sea Vegetables*

Jerusalem Artichoke, Winter Kale and Lentil Wellington

*Salt-Baked Celeriac, Roscoff Onion, Chestnut Crumb, Mushroom Gravy (v) (veo)*

## Puddings

Butcombe Ale Christmas Pudding

*Thick Pouring Brandy Cream, Redcurrants (v)*

Valrhona Chocolate Mousse Cake

*Clementine Syllabub, Almond Brittle (v)*

Mulled Wine Poached Pear

*Blackberry Sauce, Whipped Chestnut Cream, Honeycomb (ve)*

British Artisan Cheese (6.00 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