

CHRISTMAS DAY

£90 per person

Starters

Severn & Wye Smoked Salmon and Prawn Salad
avocado, piquillo peppers, lemon mayonnaise

Duck Liver Mousse
spiced plum chutney, pickled carrots, brioche

Jerusalem Artichoke Arancini
chestnut and winter herb gremolata (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

Beetroot Wellington
salt-baked celeriac, Roscoff onion, chestnut crumb, mulled wine gravy (v) (veo)

Whole Baked Megrin Sole
Cornish mussels, Café de Paris butter, pickled fennel, samphire

Puddings

Butcombe Ale Christmas Pudding
thick pouring brandy cream, redcurrants (v)

Chocolate Mousse Cake
clementine syllabub, almond brittle (v)

Mulled Wine Poached Pear
blackberry sauce, whipped chestnut cream, honeycomb (ve)

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.

