

# CHRISTMAS DAY

£95 per person

## Starters

**Severn & Wye smoked salmon and prawn salad**  
avocado, piquillo peppers, lemon mayonnaise

**Duck liver pâté**  
spiced plum chutney, pickled carrots, toast

**Jerusalem artichoke soup (ve)**  
rocket pesto, pear, hazelnuts

**Wild mushroom and chestnut pâté (ve)**  
rye toast, pickled shimeji, shallot crisps, tarragon

## 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

**Whole baked megrim sole**  
Cornish mussels, Café de Paris butter, pickled fennel, samphire

**Butternut Squash and lentil Wellington (v) (veo)**  
smoked celeriac, roast shallot, mulled wine gravy

## Puddings

**Butcombe Ale Christmas pudding**  
thick pouring brandy cream, redcurrants

**Chocolate and salted caramel fondant (v)**  
Madagascan vanilla ice cream, hazelnut meringue

**Mulled wine poached pear (ve)**  
blackberry sauce, whipped chestnut cream, honeycomb

**Cropwell Bishop Stilton and Somerset Camembert (£4.5 supp)**  
quince jelly, pickled walnut, crackers

*Cheese available as an additional course £10pp*

## 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.

