

CHRISTMAS DAY

£105 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.

