

Christmas Day

Starters

Severn & Wye smoked salmon and prawn salad
Avocado, piquillo peppers, preserved lemon mayonnaise

Duck liver mousse
Spiced plum chutney, pickled carrots, brioche

Curried parsnip and red lentil soup
Coriander chutney, coconut yoghurt, garlic naan (ve)

Jerusalem artichoke and caramelised onion tart
Soused pear, truffle vinaigrette (ve)

Mains

*All served with roast potatoes, winter greens,
maple-roast root vegetables, and jugs of gravy for the table*

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

Chalk Stream trout en croute
Creamed spinach, caramelised lemon, dill, Prosecco cream sauce

Heritage squash, beetroot and chickpea Wellington
Celeriac puree, spiced plum ketchup, wild mushroom gravy (v) (veo)

Puddings

Butcombe ale Christmas pudding
Thick pouring brandy cream, redcurrants (v)

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

Caramel roasted pineapple
Coconut sorbet, passionfruit, lime, pistachio praline (ve)

British cheese
A selection of local cheeses, quince jelly, crackers, chutney

(Can't decide? Cheese available as an additional course for just £5/pp)

To Finish

Tea and filter coffee, handmade chocolate truffles

£79.95

Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



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