

Christmas Day

On Arrival

Glass of Coates & Seely Bretagne Brut Reserve
Selection of festive canapés

Starters

Caramelised cauliflower and Old Winchester soup
Butcombe ale, Marmite and Cheddar cheese straws (v)

Creedy Carver duck liver parfait
Potato pancake, plum ketchup, quackling

Whipped Chalk Stream smoked trout
Beetroot tartare, capers, dill, rye toast

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

Mains

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

Kelly Bronze turkey ballotine
Pig in blanket, chestnut and sage crumbed parsnip, mulled wine cranberry sauce

Stokes Marsh Farm beef Wellington
Roscoff onion, sticky ox cheek, parsley and shallot crumbed carrot

Herb-crusted fillet of Cornish hake
St Austell Bay mussels, crab bisque, pickled fennel, sea vegetables

Jerusalem artichoke, winter kale and lentil Wellington
Salt-baked carrot, Roscoff onion, mushroom gravy (v) (veo)

Puddings

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

Valrhona chocolate delicé
Salted caramel cream, roast pear, honeycomb (v)

Prosecco poached pear
Saffron, blackberry, vanilla Crematta, maple granola (ve)

Cheese

Bath Blue
Quince jelly, candied walnuts, crackers

To Finish

Tea and filter coffee, handmade chocolate truffles

£125

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.