

CHRISTMAS DAY

£110 per person

On Arrival

Glass of fizz and a selection of festive canapés

Starters

Severn & Wye Smoked Salmon and Brixham Crab Salad
green apple, avocado, fennel, crab mayo

Duck Liver Mousse
spiced plum chutney, pickled carrots, brioche

Wild Mushroom and Chestnut Pâté
pickled shimeji, rye toast, shallot crisps, tarragon (ve)

Honey-Roasted Parsnip Soup
crème fraîche, chestnut and winter herb gremolata (v)

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

Rib of Hereford and Angus Beef
sticky ox cheek, Roscoff onion, smoked celeriac

Jerusalem Artichoke and Lentil Wellington
salt-baked celeriac, Roscoff onion, chestnut crumb, mushroom gravy (v) (veo)

Herb-Crusted Fillet of Hake
Cornish mussels, lobster sauce, pickled fennel, sea vegetables

Puddings

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

Dark Chocolate Delice
clementine, brandysnaps, cinnamon ice cream (v)

Winter Spiced Rice Pudding
toffee apple compote, hazelnut crumble (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.

