

Christmas Day

85.00 per person

Starters

Whipped Chalk Stream Smoked Trout
Beetroot Tartare, Capers, Dill, Rye Toast

Wild Mushroom Soup
Miso-Roasted Chestnuts, Tarragon, Sourdough (ve)

Celeriac and Blue Cheese Rarebit
Pickled Walnut and Date Ketchup, Crispy Sage (v)

Duck Liver Mousse
Spiced Plum Chutney, Pickled Carrots, Brioche

Mains

All Served with Roast Potatoes, Seasonal Vegetables, and Jugs of Gravy for the Table

Roast Free Range 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

Herb-Crusted Fillet of Hake
Cornish Mussels, Lobster Sauce, Pickled Fennel, Sea Vegetables

Heritage Squash and Beetroot Wellington
Smoked Celeriac, Roast Shallot, Mushroom Gravy (v) (veo)

Puddings

Butcombe Ale Christmas Pudding
Thick Pouring Brandy Cream, Redcurrants (v)

Baked Chocolate Rice Pudding
Vanilla Mascarpone, Amaretti Crumb, Valrhona Chocolate (v)

Mulled Wine Poached Pear
Blackberry Sauce, Whipped Chestnut Cream, Honeycomb (ve)

British Artisan Cheese (4.00 supp)
Caramelised Apple Chutney, Cornichons, Crackers (v)

Can't decide? Cheese available as an additional course 10.00 per person

To Finish

Canton Tea or illy Coffee, Handmade Chocolate Truffles