

Christmas Day

On Arrival

Glass of Coates & Seely Bretagne Brut Reserve

Starters

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Severn & Wye smoked salmon and prawn salad

Avocado, piquillo peppers, preserved lemon mayonnaise

Caramelised cauliflower and Old Winchester soup

Butcombe ale, Marmite and Cheddar cheese straws (v)

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

Whole baked Cornish plaice

St Austell Bay mussels, Cafe de Paris butter, pickled fennel, samphire

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)

Valrhona chocolate mousse

Caramelised pear, hazelnut, honeycomb (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

£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.



Recycled (FSC) paper & designed for single use only.

