

# Christmas Day

## 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**

**£84.95**

### 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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