

# CHRISTMAS DAY

£125 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.

XD:UK:BBLA(BB)

