



CHRISTMAS DAY

£125 per person

On Arrival

Glass of fizz and a selection of festive canapés

Starters

Severn & Wye smoked salmon and prawn salad
avocado, piquillo peppers, lemon mayonnaise

Duck liver pâté
spiced plum chutney, pickled carrots, toast

Crown Prince squash risotto (ve)
stracciatella, smoked chilli oil, pine nuts

Cream of celeriac soup (v)
green apple, blue cheese croutons, pickled garlic

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

Sirloin of grass-fed beef
Yorkshire pudding, parsley and shallot crumbed carrot, horseradish

Herb-crusted fillet of hake
Cornish mussels, lobster sauce, pickled fennel, sea vegetables

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

Puddings

Butcombe Ale Christmas pudding
thick pouring brandy cream, redcurrants

Rich chocolate mousse cake (v)
sour cherry sorbet, hazelnut meringue

Clementine and chestnut syllabub (ve)
boozy citrus sponge, almond wafers

Oxford Blue and Tunworth Camembert (£4.5 supp)
quince jelly, pickled walnut, crackers

Cheese available as an additional course £10pp

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.



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