

CHRISTMAS DAY MENU

Treat you and your loved ones to our extra special Christmas Day package which includes a glass of Moët & Chandon Impérial, Peroni Nastro Azzurro (*Draught or Bottle**) or a House Soda and Bread & Olives on arrival, plus a Cocktail to finish

STARTERS

DUO OF DUCK+ Duck parfait with a hoisin and sesame-dressed crispy duck salad, served with pomegranate chutney and toast

ROASTED CARROT & PARSNIP SOUP topped with crispy sage & pesto, served with warm rustic bread & Netherend Farm salted butter (v) *Vegan alternative available*

PROSCIUTTO, BURRATA & FRESH FIGS Italian cured ham and creamy burrata, an indulgent cheese made with mozzarella and cream, pomegranate molasses, watercress and a honey-roasted chestnut crumb
Vegetarian alternative available

BAKED SCALLOPS+ with king prawns and Devon crab in a creamy thermidor sauce, topped with a gremolata crumb and served with artisan bread

GRILLED GOAT'S CHEESE & BEETROOT ROSTI with a Braeburn apple, pine nut and red chicory salad (v)
Vegan alternative available

SEVERN & WYE SMOKED SALMON with lemon mayonnaise, a caper & chipotle chilli jam and toasted ciabatta

SEAFOOD SHARING PLATE for two to share Seared wild Atlantic scallops on a tomato risotto, Szechuan pepper squid, king prawns with lemon mayonnaise, Devon crab rillette, rustic breads & butter

MAINS

Served with beef dripping-roasted potatoes, cauliflower cheese, roast parsnips & carrots, green beans and cheesy sprout gratin to share

ROASTED TURKEY with a cranberry pastry parcel, lemon & thyme stuffing and a Cumberland pig-in-blanket

PAN-ROASTED HALIBUT IN A THERMIDOR SAUCE with a Devon crab & king prawn bonbon and crispy Prosciutto, served with baby potatoes

FILLET OF BEEF WELLINGTON+ with bread sauce and Bordelaise jus

ROASTED RACK OF LAMB with pan-fried chorizo, a roasted red pepper & onion confit, Dauphinoise potatoes, red wine jus & herb oil

BRITISH VENISON STEAK+ with a blackcurrant & thyme jus, cavolo nero, caramelised shallots and Dauphinoise potatoes

Served with vegan roast potatoes, parsnips & carrots and green beans

HANDMADE MIXED MUSHROOM WELLINGTON Puff pastry filled with a spinach, Paris brown and exotic mixed mushroom duxelles, served with Tenderstem® broccoli and gravy (ve)

CANDIED ROOT VEGETABLE BAKE Root vegetables and beetroot topped with pumpkin seeds, pine nuts & cranberries, served with a red cabbage & beetroot purée, Tenderstem® broccoli, cavolo nero & pesto (ve)

DESSERTS

CHRISTMAS PUDDING filled with vine fruits and soaked in rum, served with hot brandy sauce (v)
Vegan alternative available

DARK CHOCOLATE & RASPBERRY DELICE Smooth chocolate mousse and raspberry compôte encased in a dark chocolate shell, with a honeycomb tuile and raspberry sorbet (v)

STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v)

CHOCOLATE ORANGE CHRISTMAS BOMB Dark chocolate shell, filled with chocolate brownie, orange curd & chocolate mousse, melted with hot toffee sauce and served with cinder toffee sprinkles and honeycomb ice cream on the side. It's not ours, it's yours! (v)

CARAMELISED PINEAPPLE in spiced caramel sauce, with honeycomb ice cream (v) *Vegan alternative available*

MINCE PIE CRÈME BRÛLÉE with a home-baked vanilla sablé biscuit crumb (v)

BRITISH CHEESE BOARD Cricketer Extra Mature Somerset Cheddar, Cotswold Brie, Colston Bassett Stilton & Norfolk Mardler goat's cheese with savoury biscuits, grapes, celery and chutney (v)

Green & Black's mini milk chocolate bar to finish (v)

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. *Includes 330ml bottle of Peroni Gluten Free or 0.0% Libera. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know **before booking and at the time of your visit**. Please refer to our allergen information at the time of your visit to check for changes.

Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining.

+Contains alcohol, (v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.