



Christmas Day Menu

Champagne and amuse bouche

Broccoli & stilton soup, cream, herb oil, warm tiger bread, salt & pepper butter (GFA)

Pan seared scallops, crispy pork belly, roasted shallot purée (GF, DFA)

Duck liver & orange pâté, focaccia, caramelised onion chutney (GFA)

Feta, beetroot & walnut salad, crème fraîche & chive dressing (V, VEA, GF, DFA)

Herb oil roasted turkey breast, roast potatoes, pig in blanket, stuffing, Yorkshire pudding, carrot & swede mash, Brussels sprouts, red cabbage, honey roasted root veg, red wine jus (GFA, DFA)

Roast topside of beef, roast potatoes, Yorkshire pudding, carrot & swede mash, Brussel sprouts, red cabbage, honey roasted root veg, Madera jus (GFA, DFA)

Salmon & prawn Wellington, crushed new potatoes, tenderstem broccoli & fine beans, dill & caper Beurre blanc sauce (DFA)

Wild mushroom, spinach & blue cheese en croûte, roast potatoes, butternut squash, braised red cabbage, cranberry & port jus (V)

Christmas pudding, rum butter, brandy & vanilla custard (V, VEA, GFA, DFA)

Cave aged Cheddar, Draycott blue, Somerset brie, chutney, crackers (GFA)

Bailey's tiramisu, white chocolate & raspberry shard (V, GF)

Vanilla choux bun, salted caramel sauce & caramelised pecans (V)

Coffee & petit fours

£120 per person

Please inform a member of the team if you have any allergies before placing your order (V–Vegetarian) (GF–Gluten free) (GFA–Can be made gluten free) (DF–Dairy free) (DFA – Can be made dairy free) (VE – Vegan)