



CHRISTMAS DAY MENU

£110 per person

THIS MENU REQUIRES PRE-ORDER AND PAYMENT BEFORE YOUR RESERVATION

SELECTION OF CANAPES & PROSECCO ON ARRIVAL

STARTERS

ROASTED CELERIAC, APPLE & ROSEMARY SOUP - DIPPING BREAD,
CELERY SALT BUTTER *VG/CGF*

BRIE, PUMPKIN & PECAN CROQUETTE - CRANBERRY RELISH *GF/V*

CONFIT WILTSHIRE PORK & STILTON POTATO CAKE - PICKLED FENNEL, FIG *GF*

CORNISH CRAB & BRANDY BISQUE - SODA BREAD, NORI BUTTER

TRUFFLED WILD MUSHROOM & PARMESAN TART - PARSNIPS, SAGE *V*

MAINS

BEETROOT, LENTIL NUT ROAST WELLINGTON - HERB ROASTED POTATOES,
MAPLE ROOT VEGETABLES, CHESTNUT BUTTER SPROUTS, RICH GRAVY *VG/GF*

TURKEY BALLOTINE - PORK, APRICOT & SAGE STUFFING, HERB ROASTED POTATOES,
MAPLE ROOT VEGETABLES, CHESTNUT BUTTER SPROUTS, RICH GRAVY *GF*

DILL & CAPER CRUST COD FILLET - POMME PUREE, LEEK,
FENNEL & COCKLE CREAM SAUCE *GF*

VENISON HAUNCH - BLACK GARLIC MASH, SPICED RED CABBAGE, WINTER GREENS,
PEPPERCORN SAUCE *GF*

BUTTERNUT & FETA FILO STRUDEL - ROASTED RED PEPPER, RED ONION,
OLIVE QUINOA SALSA VERDE *V*

ANGEL APPLE FROZEN YOGHURT PALATE CLEANSER

DESSERTS

DARK CHOCOLATE & BLACK FOREST CHEESECAKE

LEMON & VANILLA POSSET - AMARETTI, MERINGUE, TOASTED ALMOND *CGF*

CLASSIC CHRISTMAS PUDDING - BRANDY SAUCE *GF/DF*

SPICED APPLE & PRALINE TART - GINGERBREAD CUSTARD *VG GF*

WEST COUNTRY CHEESE & BISCUITS - ANGEL APPLE CHUTNEY, WALNUTS (+£5 supplement)

COFFEE & MINCE PIES

*GF= Gluten free, *= can be GF on request, VG= Vegan CVG= Can be Vegan
£30 per person deposit at time of booking.
. Please be aware we are **card** only. A service charge of 15% is added to bookings*