

CHRISTMAS DAY

6-courses - £90

Hors D'Oeuvres

Smoked Salmon | Maple-Glazed | Cranberry-Glazed
Purse | Fig Blini | Pork Belly Bites

Jerusalem Artichoke Soup; artisan sourdough roll, Maldon sea salted butter
King Prawn Cocktail; marie rose sauce, gem lettuce, artisan sourdough
Duck Rilette infused with gin; red onion marmalade, toasted artisan sourdough
Somerset Brie en Croûte; mulled cranberry & walnut compote (v)
Chicken, apricot & pancetta terrine; piccalilli, toasted artisan sourdough

Elderflower Sorbet (pb)

Roast Turkey; sage & onion pork stuffing, pigs in blankets
Beef Wellington; truffle mash potato, port-sautéed wild mushrooms
Salmon fillet; brown butter king prawns, creamed spinach, tartare velouté
Blackstick blue cheese, pear & walnut tart; sage & celeriac chips (v)
Homemade Nut Roast; nut loaf baked with cashews, almonds, walnuts,
peanuts & wild mushrooms (pb)
-served with fluffy roast potatoes, braised red cabbage, brussels sprouts, roasted carrots & parsnips, broccoli and gravy for the table-

Traditional Christmas Pudding; brandy & clotted cream custard (v)
Chocolate Orange Crème Brûlée; homemade marmalade shortbread (v)
Lotus Biscoff Cheesecake; salted caramel ice cream (pb)
Dark Chocolate Delice; chocolate sauce, clotted cream, caramelised hazelnuts (v)
Cinnamon Toffee-Apple Brioche Bread & Butter Pudding; clotted cream custard (v)

British Cheeseboard - Blacksticks Blue, Black Bomber Cheddar, Somerset Brie, Cornish Yarg
cheeses with crackers, grapes, celery and caramelised red onion chutney



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VO) vegetarian option available (PB) plant-based ingredients (PBO) plant-based option available.