



## CHRISTMAS FEAST

### Starters

Roast celeriac soup, toasted chestnuts & seeds, sourdough toast (v)  
Roast Jerusalem artichoke, chestnut & chicory tart, walnuts, lemon, parsley (vg)  
Smoked duck breast, orange, pomegranate & rocket salad  
Severn & Wye smoked salmon, pickled beetroot, celeriac remoulade

### Mains

Crown of English turkey, pigs in blankets, bread sauce, Brussels sprouts & chestnuts,  
goose fat roast potatoes, honey roasted carrots & parsnips with gravy  
Roast British sirloin of beef, horseradish cream, roast shallots, Brussels sprouts  
& chestnuts, goose fat roast potatoes, honey roasted carrots & parsnips with gravy  
Cider braised British pork belly, crushed winter roots, savoy cabbage, roasted apple  
Butternut squash, chestnut mushroom & spinach Wellington,  
Jerusalem artichoke purée, sprouting broccoli (vg)  
Smoked cod loin, celeriac, fennel & smoked bacon chowder

### Puddings

Christmas pudding, brandy butter ice cream  
Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)  
Apple, fig & chestnut crumble, custard  
Cropwell Bishop's Beauvale blue cheese, quince jelly, celery, seeded cracker

### **\*Push the Sleigh Out**

Turn over if you're looking for a dinner that's truly something extra special!

**3 courses £38.50**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5%