



CHRISTMAS DAY

3 courses £110pp

A glass of English sparkling wine to start

CANAPÉS

Cauliflower, hazelnut & cheese croquette with pickled shallot (v)

Smoked salmon with crème fraîche & beetroot blini

STARTERS

Roasted celeriac soup with apple, toasted buckwheat & parsley (pb)

Devon dressed crab with celeriac remoulade, brown crab & samphire

Venison pâté en croûte with black garlic, pickles & radicchio

British brie cheesecake with beetroot ribbons & Pink Lady apple (v)

MAINS

Usk Vale turkey breast with all the trimmings, pigs in blankets & cranberry sauce

Wild mushroom & celeriac Wellington with cavolo nero & truffle sauce (pb)

Fillet of beef with braised beef pie, charred mushroom, cavolo nero, mushroom ketchup & beef jus

Pan roasted halibut with long stem broccoli & an English sparkling wine & caviar sauce

All served with roast potatoes for the table

PUDDINGS

Christmas pudding served with brandy sauce or custard (v)

Dark chocolate mousse with salted caramel, shortbread & warm chocolate sauce (v)

Baked Alaska with spiced ginger sponge & fruit & nut ice cream (v)

Mulled wine poached pear with a mandarin sauce & dark chocolate (pb)

British cheese plate with Wookey Hole, Blue Vinney & Somerset brie, spiced plum chutney, apple, grape & artisan crackers (v)

TO FINISH

A selection of hot drinks & a mince pie



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur.
For more information please scan the QR code. (v) vegetarian | (pb) plant-based.

Adults need around 2000 Kcal per day

