



CHRISTMAS DAY MENU

Three courses £130 pp

Glass of LP Champagne on arrival

CANAPÉS

A selection of Canapés

STARTERS

Chalk Stream trout rillette with cured trout, horseradish buttermilk, pickled cucumber & sea herbs

Beetroot & apple tartare with beetroot ribbons, pickled mustard seeds, goat's curd & fennel (v)

Venison paté en croûte with black garlic, pickles & radicchio

Hand-picked Devon crab with marinated plum tomatoes, pickled fennel & brown crab

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

MAINS

Usk Vale turkey breast with sage & apricot stuffing, pigs in blankets & cranberry sauce

Charred aubergine with poponcini peppers, buckwheat, roasted onions, smoked chilli & tahini dressing (pb)

Cured & torched monkfish with potato terrine, roasted carrot, sea herbs & caviar

Grassroots beef wellington with creamed potato, cavolo nero, caramelised onion & beef jus

Wild mushroom & celeriac pithiver with roast potatoes, black cabbage & truffle sauce (pb)

PUDDINGS

Christmas pudding with clementine leaf custard or brandy sauce (v)

Black Forest yule log with sour morello cherry, dark chocolate shards, crème fraîche (v)

Vanilla poached pear with mulled wine sauce & dark chocolate (pb)

Honey cake with vanilla ice cream & pear

Redcurrant trifle with redcurrant & Madeira jelly, set custard & vanilla cream (v)

PETIT FOURS (gf/pb)



Kyrah Henry
Head Chef

Allergen Info



A 12.5% service charge is added to your bill for all dining bookings

If you have an allergy please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens
(v) vegetarian (pb) plant based