

CHRISTMAS DINING

3 courses £47pp

Add a glass of Prosecco for £7

STARTERS

White onion soup with pesto (pb)

Whipped chicken liver parfait with spiced plum chutney & toasted brioche

King prawn cocktail with Marie Rose sauce

British brie cheesecake with pickled beetroot ribbons & pink lady apple (v)

MAINS

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

Butternut squash ravioli with brown butter sauce, roasted squash,
goat's cheese & pumpkin seeds (v)

Nut roast with all the trimmings including sage & apricot stuffing & cranberry sauce (pb)

Braised blade of beef with wild mushrooms, spinach, creamed potato & red wine gravy

Fillet of salmon with garlic roasted green beans, crispy new potatoes & sauce vierge

PUDDINGS

Chocolate brownie mousse cake with sour cherries & vanilla cream (v)

Sticky toffee Christmas pudding with toffee sauce & spiced rum butter ice cream (v)

Vanilla cheesecake with cranberry & cinnamon compote (v)

Winter spiced poached pear served with a mulled wine sauce & dark chocolate (pb)

British cheese plate with Wookey Hole, Blue Vinney & Somerset brie, spiced plum chutney,
apple, grapes & artisan crackers (v) *Add for 5pp*

SIDES

Add a side for £5

Crispy brie bites (v) | Cave-aged cheddar cauliflower cheese (v)

Roast potatoes (pb) | Pigs in blankets

Long stem broccoli (pb)



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



All imagery provided is only provisional to provide a sense of what to expect!