

CHRISTMAS DAY

3 courses £130pp

A glass of English Sparkling to start

CANAPÉS

Selection of our canapés

STARTERS

Smoked salmon rillette with cured salmon, horseradish buttermilk & pickled cucumber **Beetroot & apple tartare** with beetroot ribbons, pickled mustard seeds, goat's curd & fennel (v) (pb option available)

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)

PALATE CLEANSER

Spiced mandarin granita (pb)

MAINS

Usk Vale turkey breast with all the trimmings, 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)

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

Chocolate truffle



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.











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