



CHRISTMAS DAY

3 courses £99pp

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





KIDS' CHRISTMAS DAY

3 courses £47.50pp

Perfect for 10 years & under

WHILE YOU WAIT

Crudités cucumber & carrot sticks with dip

Crispy brie bite (v)

STARTERS

Roasted butternut squash soup with toasted pumpkin seeds (pb)

Turkey tenders with a herb dip

Garlic Bread

MAINS

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

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

Mrs Owton's sausage, mashed potato, peas & gravy

Flatbread Margherita pizza

PUDDINGS

Chocolate yulelog with vanilla ice cream (v)

Cantaloupe melon & watermelon served with coconut sorbet (pb)

Pavlova with winter berries & vanilla cream (v)

Selection of ice creams



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