



# CHRISTMAS DAY

3 courses £105pp

*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

