

CHRISTMAS DAY

4 Courses for £105 per person

Glass of Prosecco on arrival

Amuse bouche

Baba ghanoush, smoked almonds, gremolata, crisp bread (vg)

Starters

Devon crab “Scotch Egg”, Burford Brown, roast red pepper & saffron aioli

Smoked chicken & pistachio terrine, tarragon & wholegrain
mustard mayonnaise, frisée, crostini

Wild mushroom croquettes, king oyster mushroom, whipped vegan feta (vg)

Smoked duck, redcurrant & horseradish dressing, watercress & hazelnut salad

Diver-caught scallop, garlic & parsley butter, pangrattato *£5 supplement*

Mains

Roast turkey breast, cranberry stuffing, pigs in blankets,
maple roast roots, roast potatoes, winter greens

Haunch of venison, potato gratin, savoy cabbage & lardons, juniper & red wine

Stone bass, pommes Anna, mussel, clam & dill beurre blanc, samphire

Beetroot, spinach, pine nut & cashew wellington, maple & thyme carrots,
winter greens, vegan gravy (vg)

Bone-in rib-eye, crisp pommes Anna, cavolo nero, bone marrow gravy *£10 supplement*

Desserts

Chocolate & Amaretto tart, honey ice cream (v) | Black cherry & coconut pavlova (v)

Christmas pudding, brandy cream (v) | Apple & winter berry crumble, custard (vg)

Colston Basset stilton, Quicke’s mature cheddar, chutney,
black grapes, water biscuits *£5 supplement*

For the table

Pigs in blankets, honey & mustard | Sprouts, Pecans, Pancetta
Truffled cauliflower cheese