Christmas Day

5 course £90pp

A glass of English sparkling wine to start

Canapés

Enjoy one of each canapé, two per guest

Cauliflower, hazelnut & Wookey Hole cheese croquette pickled shallot *(v)*

Scottish smoked salmon blini crème fraîche & beetroot

Starters

Maple roasted pumpkin soup Wildfarmed sourdough, cavolo nero & pumpkin seed pesto *(pb)*

Prawn & queen scallop ravioli English sparkling wine sauce & sea herbs

Whipped chicken liver parfait black cherry, pickled shallot & toasted brioche

Heritage beetroot salad Somerset goat's curd & pickled pear *(v)*

Mains

British turkey breast roast potatoes, maple roasted carrot & parsnip, Brussel sprouts, pigs in blankets, apricot stuffing, gravy & wild cranberry sauce

Pan roasted Cornish hake griddled jumbo tiger prawn, tenderstem broccoli & lobster sauce

Fillet of British beef braised beef pie, charred mushroom, cavolo nero, mushroom ketchup & beef jus

Wild mushroom, spinach & celeriac pithivier truffle sauce, maple roasted piccolo parsnips, carrot purée & cavolo nero *(pb)*

All served with roast potatoes for the table

Puddings

Christmas pudding with your choice of brandy sauce or custard *(v)*

Redcurrant trifle Madeira jelly & vanilla cream *(v)*

Dark chocolate mousse salted caramel & warm chocolate sauce *(v)*

Vanilla & coconut parfait mandarin & hazelnut *(pb)*

British cheese plate Wookey Hole, Dorset Blue Vinney & Somerset brie, spiced plum chutney, apple, grapes & artisan crackers *(v)*

To Finish

Hot drinks & selection of petit fours

For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.