

Christmas Day Menu

£150 per person

A glass of English sparkling wine to start

CANAPÉS

Enjoy one of each canapé, two per guest

Atlantic prawn cocktail vol au vent

Black truffle Gloucester cheese croquette, with apple gel (v)

STARTERS

Beetroot Scottish cured salmon
with cucumber & a horseradish buttermilk dressing

Venison pâté en croûte
with black garlic, pickled cucumbers & radicchio

Somerset goat's curd
with figs, hazelnuts & pickled grapes

Prawn & Queen scallop ravioli
with a English sparkling wine sauce, samphire & sea herbs

Maple roasted pumpkin soup
with wildfarmed sourdough, cavolo nero & pumpkin seed pesto (pb) (v)

MAINS

All served with roast potatoes for the table

Grassroots Beef Wellington
with creamed potato, cavolo nero, caramelised onion & beef jus

Roasted Cornish monkfish
smoked haddock velouté, native clams & mussels

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

English turkey breast
with roast potatoes, maple roasted carrot & parsnip, brussel sprouts, pigs in blanket,
apricot stuffing, red wine gravy & wild cranberry sauce

Winterdale cheddar dumplings
with caramelised cauliflower purée, shitake & oyster mushrooms,
rainbow chard, cherry pickled onions & hazelnuts

DESSERTS

Dark chocolate delice with sour cherries, crème fraîche & coco nib tuille (v)

Vanilla & coconut parfait with mandarin & hazelnut

Redcurrant trifle with redcurrant & Madeira jelly, set custard & vanilla cream (v)

Baked Alaska with vanilla sponge & amaretti ice cream

British cheese plate with Wookey Hole, Dorset Blue Vinny & Somerset Brie, spiced
plum chutney, apple, grapes & artisan crackers(v)

Christmas pudding served with brandy sauce or custard

TO FINISH *selection of petit fours* Chocolate truffle, Rum & raisin marshmallow



(v) vegetarian (pb) plant based (gf) gluten free (df) dairy free (vg) vegan If you have an allergy please talk to a member of our team.
Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the
presence of ingredients which do contain allergens

A 12.5% service charge is added where table service is provided

Allergen Info

