

CHRISTMAS DAY MENU

£90.00 PER PERSON

TO START YOUR CELEBRATION...

Camembert & Fig Tartlette
&
Salmon Pâté & Roe on Rye Bread
WITH A GLASS OF FIZZ



STARTERS

SOMERSET BRIE &
ROASTED FIG SALAD (v)
*Watercress, chicory, crystal bread
croutons, cinnamon,
clementine dressing.*

CELERICAC & TRUFFLE SOUP (v)
*Artichoke crisps, truffle oil,
toasted sourdough.
(vegan option available)*

PRAWN COCKTAIL*
*Bloody Mary cocktail sauce,
King prawn, Little Gem lettuce,
toasted brioche.*

SALMON PÂTÉ
*Smoked salmon pâté, rye bread,
lemon oil, salmon roe.*

DUO OF DUCK*
*Smoked duck breast, crispy
duck bon bon, apple purée,
cherries.*

MAINS

BEETROOT & MUSHROOM
PITHIVIER (v)
Onion gravy.

FESTIVE TURKEY
*Cranberry stuffing, pigs in blankets,
red wine jus.*

BEEF WELLINGTON
*Seared fillet, portobello duxelles,
puff pastry, red wine jus,
beef dripping crumb.*

SEARED VENISON STEAK*
Celeriac purée, blackberry jus.

PAN-ROASTED HALIBUT*
*Cavolo nero, mussels,
lobster-infused velouté.*

DESSERTS

BRAMLEY APPLE, PLUM &
CRANBERRY CRUMBLE (v)
*Ginger ice cream.
(vegan option available)*

CHRISTMAS PUDDING (v)
Double cream brandy custard.

MULLED WINE &
BLACKBERRY TRIFLE
*Mulled wine jelly, vanilla custard,
whipped cream, macerated
blackberries.*

BURNT CARAMEL TART (v)
*Clotted cream ice cream,
Belgian chocolate crumb.*



ADD A BRITISH
CHEESE BOARD (v)
FOR £6.50 PER PERSON.



TEA, COFFEE,
TRUFFLES & MINCE PIE (v)
TO FINISH.

*All mains are served with geese fat & beef dripping roast potatoes,
shaved Brussels sprouts with chestnuts,
maple-roasted carrots & parsnips, and braised red cabbage.*

Our kitchen regularly accommodates various allergies and dietary requirements,
please advise a member of staff.