



CHRISTMAS DAY

*Crafted to perfection
with all the festive cheer
and none of the fuss.*

6 courses

For The Table

Ox cheek & blue cheese croquettes, Parmesan (272Kcal)

To Start

Roast cauliflower soup, sage & chestnuts, sourdough (vg) (378Kcal)

Orange & fennel crusted venison carpaccio, apple & kohlrabi remoulade, cranberries (279Kcal)

Baked South Coast scallops in the shell, samphire, clementine & garlic butter (293Kcal)

Jerusalem artichoke & truffle tart, pickled walnuts, chestnut gremolata (vg) (580Kcal)

Heritage beetroot salad, goat's curd, truffle & radicchio salad (v) (566Kcal)

Pear sorbet (59kcal)

Mains

*All served with double egg Yorkshire pudding, goose fat roast potatoes, Brussels sprouts,
crushed winter roots, maple roast parsnip, gravy (430Kcal)*

Crown of English turkey, maple roast gammon, Gressingham duck breast, pigs in blankets, cranberry sauce (876Kcal)

West Country 28 day aged sirloin of beef, pigs in blankets, horseradish sauce (676Kcal)

Gressingham duck Wellington, celeriac purée, girolle mushrooms, sea purslane (723Kcal)

Salt baked beetroot & wild mushroom Wellington, celeriac purée, Brussels tops, red onion gravy (vg) (905Kcal)

Pan roast halibut suprême, Jerusalem artichoke, girolle mushrooms, samphire, Champagne butter sauce (688Kcal)

Puddings

Christmas pudding, brandy butter ice cream (v) (416Kcal)

Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal)

Salted chocolate, hazelnut & Kirsch cherry mousse (v) (807Kcal)

St. Clement's treacle tart, stewed clementines, clotted cream (v) (545Kcal)

Spiced fig, orange, cranberry & walnut syllabub (vg) (530Kcal)

Cheese

Pitchfork Cheddar, Long Clawson Blue Stilton, Bath Soft cheese,
quince jelly, celery, seeded crackers (v) (469kcal)

To Finish

Mince pie (v) (106kcal)

