

Sample Menu Only

CHRISTMAS DAY

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

Sourdough, chestnut & clementine butter (v) 338kcal

To Start

Spiced butternut squash soup, chestnut gremolata, sourdough (vg) 534kcal

Orange & fennel crusted venison carpaccio, apple & kohlrabi remoulade, cranberries 251kcal

Baked South Coast scallops in the shell, samphire, clementine & garlic butter 320kcal

Jerusalem artichoke & truffle tart, pickled walnuts, chestnut gremolata (vg) 571kcal

Heritage beetroot salad, goat's curd, truffle & radicchio salad (v) 626kcal

Apple sorbet (vg) 75kcal

Mains

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

Crown of English turkey, maple roast gammon, Gressingham duck breast, pigs in blankets, cranberry sauce 1756kcal

West Country 28-day-aged-sirloin of beef, pigs in blankets, horseradish sauce 1689kcal

Pan roasted Gressingham duck breast, confit duck leg croquette, celeriac purée,
girolle mushrooms, sea purslane 1650kcal

Salt baked beetroot, truffle & wild mushroom Wellington, celeriac purée, Brussels tops, red onion gravy (vg) 1651kcal

Pan roasted halibut suprême, Jerusalem artichoke, girolle mushrooms, samphire, Champagne butter sauce 1036kcal

Puddings

Christmas pudding, brandy butter ice cream (v) 526kcal

Salted chocolate, hazelnut & Kirsch cherry mousse (v) 882kcal

Clementine posset, almond shortbread (vg) 1102kcal

Long Clawson Blue Stilton, Devonshire honey cake, truffle honey (v) 707kcal

Cheese

Davidstow Cheddar, Long Clawson Blue Stilton, Bath Soft cheese,

quince jelly, celery, seeded crackers (v) 721kcal

To Finish

Salted chocolate truffles (v) 336kcal