



# CHRISTMAS FEAST

## Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Beetroot hummus, pistachios, chicory, radish, sourdough (vg)
- Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast
- Severn & Wye smoked salmon, lemon mascarpone & pickled fennel

## Mains

- Crown of English turkey, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots, goose fat roast potatoes, Savoy cabbage, honey roasted parsnips, gravy
- Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (vg)
- Slow-cooked beef, ale & parsnip suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy
- Pan-roasted sea bass, crushed potatoes & bacon, samphire & leeks, butter sauce

## Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Cenarth Brie, quince jelly, celery, seeded crackers

**3 courses £23.00**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.

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CHRISTMAS

2020