



## CHRISTMAS DAY

- Set Menu -  
£115 per person

*A welcoming glass of Tempio Prosecco*

### *Amuse Bouche*

Jerusalem artichoke soup, truffle & Davidstow rarebit (gfa, vga)  
Rosemary & garlic focaccia

### *Starters*

Atlantic Spirit gin-cured Chalk Stream trout, heritage carrot, sea buckthorn & dill (gf)  
Smoked beetroot carpaccio, whipped vegan feta, toasted hazelnuts & rocket (gf, vg)  
Exmoor pork pâté-en-croûte, mulled spiced pear chutney, toasted brioche, watercress salad  
Trio of Maldon oysters, pickled apple & shallot dressing (gf)  
Baked goats cheese, truffle honey, figs & croutons (gfa)

### *Mains*

*For the table: double egg Yorkshire puddings, herb roasted potatoes, crushed swede, cauliflower cheese, braised red cabbage, glazed parsnips, pigs in blankets, sage & onion farmhouse stuffing\* & proper gravy  
(\*item contains gluten)*

Traditional Christmas Dinner, turkey breast, confit duck leg, smoked gammon, cranberry & bread sauce (gfa)  
Exmoor National Park beef sirloin, slow cooked beef cheek, beer roasted onion & watercress puree (gf)  
Venison wellington, spiced carrot puree, glazed baby carrots  
Heritage squash tart tatin, kirsch cherries & walnut (gfa)  
Lemon sole, apple, cucumber, kohlrabi & Exmoor caviar sauce

### *Puddings*

Classic homemade Christmas pudding, salted caramel & brandy butter sauce  
Tonka bean brûlée, poached pear & amaretti (gf)  
70% Dark chocolate mousse, kirsh cherries, chocolate sponge & almond (gf)  
Lemon thyme tart, mascarpone cream (gfa)  
Westcountry cheeseboard, spiced pear chutney, seeded crackers, celery & grapes (gfa)

*Children's portions available, £55 per child (under 12's)*

When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance. As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply. All tables are subject to a discretionary service charge of 12.5%.