



Three course Christmas Day feast £110

Starters

Searred scallops, cauliflower purée, pancetta crisp (GF)
Caramelised onion & ale soup, rarebit sourdough toast (VG)
Gravadlax with whipped goat's cheese, dill oil, rye crumb
Mushroom "Pâté en Croûte", cornichons (V)
Brisket croquettes, mustard emulsion, pickled shallots

Mains

West Country rump of beef, roast potatoes, parsnips, carrots, braised red cabbage, pigs in blankets, stuffing and Yorkshire pudding (GF)
Turbot, Champagne & salmon caviar Beurre Blanc, artichoke purée (GF)
Potted mashed potato topped lobster pie, grilled purple broccoli (GF)

All pies served with roast potatoes, parsnips, carrots, braised red cabbage & gravy

Mushroom & chestnut Wellington, red wine jus (VG)
Beef cheek, shin & red wine pie
Turkey, chestnut, Pancetta & black garlic pie

For the Table

Buttered Brussels sprouts, smoked bacon & chestnuts (GF)
Pigs in duvets (GF)
Smoked carrot purée, hazelnut & crispy shallots (VG) (GF)
Cavolo nero, garlic confit & Parmesan snow (V) (GF)

Puddings

Sticky fig & date pudding, rum toffee sauce
Spiced orange, cranberry & stem ginger crumble (VG) (GF)
Christmas pudding, clotted cream ice cream
Chocolate mousse, sea salt, olive oil & shortbread
British cheese plate, quince (V)