

Christmas Day

Starters

Chicken liver pâté

Spiced plum chutney, pickles, brioche

Severn & Wye smoked salmon and prawn salad

Avocado, piquillo peppers, preserved lemon mayonnaise

Curried parsnip and red lentil soup

Coriander chutney, coconut yoghurt, garlic naan (ve)

Jerusalem artichoke and caramelised onion tart

Soused pear, truffle vinaigrette (ve)

Mains

All served with roast potatoes, winter greens, maple-roast root vegetables, and jugs of gravy for the table

Kelly Bronze turkey breast, pork and chestnut stuffing

Pigs in blankets, mulled wine cranberry sauce

Aberdeen Angus aged beef sirloin

Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce

Salmon en croute

Creamed spinach, caramelised lemon, dill, Prosecco cream sauce

Heritage squash, beetroot and chickpea Wellington

Celeriac purée, spiced plum ketchup, wild mushroom gravy (v) (veo)

Puddings

Traditional Christmas pudding

Thick pouring brandy cream, redcurrants (v)

Chocolate and salted caramel fondant

Madagascan vanilla ice cream, hazelnut meringue (v)

Prosecco poached pear

Saffron, blackberry sorbet, maple granola (ve)

British cheese

A selection of cheese, quince jelly, crackers, chutney

(Can't decide? Cheese available as an additional course for just £5/pp)

To Finish

Tea and filter coffee, handmade chocolate truffles

£74.95

Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



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