

# 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)*

### Caramel roasted pineapple

*Coconut ice cream, passionfruit, lime, pistachio praline (v)*

### 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**

**£69.95**

### 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.



Recycled (FSC) paper & designed for single use only.

