

Christmas Day

Starters

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Severn & Wye smoked salmon and Jersey crab salad

Green apple, avocado, fennel, brown crab mayo

Heritage squash, cider and chestnut soup

Sourdough, baked apple butter (v)

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

Whole baked plaice

Jersey mussels, Cafe de Paris butter, pickled fennel, samphire

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)

Dark chocolate mousse

Caramelised pear, hazelnut, honeycomb (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.



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

