

# **Christmas Day**



# £69.95 per person / £34.99 children under 12

### Festive nibbles on arrival

#### Starter

**Caramelised celeriac soup** Cauliflower pakora, coconut yoghurt, curried chickpeas (pb)

> **Chicken liver parfait** Spiced plum chutney, pickled carrots, brioche

Severn & Wye treacle-cured smoked salmon Prawns, avocado, cocktail sauce

**Smoked duck breast** Beetroot carpaccio, apple remoulade, honey and mustard dressing

#### Main

Kelly Bronze turkey breast, chestnut, pork and herb stuffing Pigs in blankets, roast potatoes, root vegetables, winter greens, turkey gravy, mulled wine cranberry sauce

Aberdeen Angus beef sirloin, Yorkshire pudding Roast potatoes, root vegetables, winter greens, red wine gravy, horseradish sauce

> Whole baked lemon sole Café de Paris butter sauce, sea vegetables, saffron potatoes

Butternut squash, lentil and almond Wellington Parsley and shallot crumbed carrot, hassleback potatoes, kale, vegan jus (pb)

# **Pudding**

**Traditional Christmas pudding** Thick pouring brandy cream

Chocolate and salted caramel fondant Guernsey vanilla ice cream(v)

**Prosecco poached pear** Blackberry sorbet, maplecomb (pb)

Cheese

A selection of local cheeses, crackers, chutney and fruits

# **To Finish**

#### Tea and filter coffee, Baileys chocolate truffles

Allergen Info -(v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based 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.



