CHRISTMAS DAY

6-courses - £90

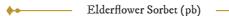
Hors D'Oeuvres

Smoked Salmon Purse

Fig Blini

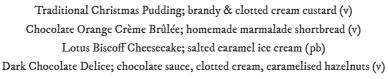
Maple-Glazed | Cranberry-Glazed Pork Belly Bites

Jerusalem Artichoke Soup; artisan sourdough roll, Maldon sea salted butter King Prawn Cocktail; marie rose sauce, gem lettuce, artisan sourdough Duck Rillette infused with gin; red onion marmalade, toasted artisan sourdough Somerset Brie en Croûte; mulled cranberry & walnut compote (v) Chicken, apricot & pancetta terrine; piccalilli, toasted artisan sourdough



Roast Turkey; sage & onion pork stuffing, pigs in blankets Beef Wellington; truffle mash potato, port-sautéed wild mushrooms Salmon fillet; brown butter king prawns, creamed spinach, tartare velouté Blackstick blue cheese, pear & walnut tart; sage & celeriac chips (v) Homemade Nut Roast; nut loaf baked with cashews, almonds, walnuts, peanuts & wild mushrooms (pb)

-served with fluffy roast potatoes, braised red cabbage, brussels sprouts, roasted carrots & parsnips, broccoli and gravy for the table-



Cinnamon Toffee-Apple Brioche Bread & Butter Pudding; clotted cream custard (v)

British Cheeseboard - Blacksticks Blue, Black Bomber Cheddar, Somerset Brie, Cornish Yarg cheeses with crackers, grapes, celery and caramelised red onion chutney



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VO) vegetarian option available (PB) plant-based ingredients (PBO) plant-based option available.