



# CHRISTMAS DAY

£65 per person  
Three Courses



## STARTERS

### PARFAIT

Wild mushroom & chicken liver parfait, French toast, rocket & chutney.

### PRAWNS + SMOKED SALMON

Luxury large Royal Greenland prawns in our Marie Rose & Cognac sauce. Finished with a large crevette + ribbons of Severn & Wye smoked salmon.

GF\*

### SOUP

Homemade Jerusalem artichoke soup with a touch of black truffle oil. With herb roasted croutons.

V

GF\*

### POACHED PEAR

Slowly poached in red wine & winter spices with Isle of Wight blue cheese, caramelised walnuts + ribbons of Parma ham.

GF

V\*

VE\*

DF\*

V

Vegetarian

VE

Vegan

DF

Dairy Free

GF

Gluten Free

\*

Adjustment Available



# MAINS

## CHATEAUBRIAND

28 day dry aged on the bone pure bred Aberdeen Angus roasted pink, thick sliced. Served with our special chateaubriand + béarnaise sauces.

GF DF\*

## FREE RANGE ROAST TURKEY

The traditional Christmas Day lunch. Roast local bronze turkey, dripping Yorkshire pudding, seasonal stuffing + pan juice roast turkey gravy.

GF\* DF\*

## VEGETABLE WELLINGTON

Homemade mixture of winter vegetables with chestnuts mushrooms, spinach, fresh herbs + cranberries. Surrounded by crispy pastry, vegetarian Madeira gravy.

V VE\* GF\* DF\*

All served with:

Goose fat roasted potatoes

(Sunflower herb roasties for vegetarian option if required)

Chipolata sausages wrapped in dry cured smoked bacon

Buttered baby sprouts, roasted chestnuts + dry cured smoked bacon

Herb roasted parsnips, sweet potato + red onion

Heritage tricolour carrots in butter, local honey + mustard

Cauliflower + broccoli cheese gratin with aged cheddar, gruyere + parmesan

Winter 5 spice braised red cabbage

Cranberry + port wine compote

Creamy bread sauce

V  
Vegetarian

VE  
Vegan

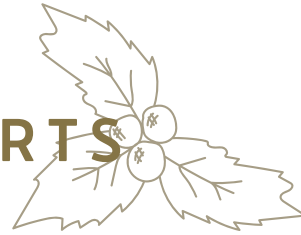
DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available



## DESSERTS



### CHRISTMAS PUDDING

Homemade Christmas pudding, doused in Armagnac served with cream or homemade custard.

### CHEESECAKE

Homemade cheesecake flavoured with salted caramel and Crunchie pieces. Served with cream.

### CHOCOLATE FUDGE CAKE

Homemade indulgent chocolate fudge cake layered with dark chocolate ganache. Served with cream or homemade custard.

### LEMON BREAD + BUTTER PUDDING

Italian panettone bread baked in a homemade vanilla custard, limoncello & lemon curd. Served with cream or homemade custard.

**V**  
Vegetarian

**VE**  
Vegan

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Adjustment Available



## CHEESEBOARD FOR THE TABLE

Add our super cheese grazing box as a final course or for a late supper

Fine artisan English cheeses: Isle of Wight blue, Barbers vintage Cheddar, Bath soft.

English chutneys, grapes, celery, cheese biscuits & crackers presented for your enjoyment after lunch or for supper.

V GF\*

£18 for two people

V  
Vegetarian

VE  
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Gluten Free

\*  
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THE FINE PRINT

We shall be happy to take provisional booking for your Christmas Day take-home meals. However, a £20pp deposit will be required to confirm your reservation (deductible from your total bill).

Full and final payment for your Christmas Lunch will be required by the 30th November 2023, after which time we cannot accept cancellations or issue refunds.

Starters, desserts & cheese will be collectable on Christmas Eve between 5pm - 9pm.

Mains will be collected in a pre-approved time slot between 12pm - 3pm