

Christmas Day

On Arrival

Glass of Coates & Seely Britagne Brut Reserve

Starters

Wild game, pancetta and prune terrine

Spiced plum chutney, pickles, brioche

Severn & Wye smoked salmon and Brixham crab salad

Green apple, avocado, fennel, brown crab mayo

Caramelised cauliflower and Old Winchester soup

Butcombe ale, Marmite and Cheddar cheese straws (v)

Wild mushroom and chestnut pâté

Sourdough toast, pickled shimeji, shallot crisps, tarragon (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

Stokes Marsh Farm aged beef sirloin

Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce

Herb-crusted fillet of Cornish hake

St Austell Bay mussels, crab bisque, pickled fennel, sea vegetables

Jerusalem artichoke, winter kale and lentil Wellington

Salt-baked carrot, Roscoff onion, mushroom gravy (v) (veo)

Puddings

Butcombe ale Christmas pudding

Thick pouring brandy cream, redcurrants (v)

Valrhona chocolate delice

Salted caramel cream, roasted pear, honeycomb (v)

Prosecco poached pear

Saffron, blackberry, vanilla Crematta, maple granola (ve)

British cheese

A selection of local cheeses, 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

£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.



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