

# Christmas Day

## Starters

**Severn & Wye smoked salmon and prawn salad**  
*Avocado, piquillo peppers, preserved lemon mayonnaise*

**Duck liver mousse**  
*Spiced plum chutney, pickled carrots, brioche*

**Curried parsnip and red lentil soup**  
*Coriander chutney, coconut yoghurt, garlic naan (ve)*

**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*

**Stokes Marsh Farm aged beef sirloin**  
*Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce*

**Chalk Stream trout en croute**  
*Creamed spinach, caramelised lemon, dill, Prosecco cream sauce*

**Heritage squash, beetroot and chickpea Wellington**  
*Celeriac puree, spiced plum ketchup, wild mushroom gravy (v) (veo)*

## Puddings

**Butcombe ale Christmas pudding**  
*Thick pouring brandy cream, redcurrants (v)*

**Chocolate and salted caramel fondant**  
*Madagascan vanilla ice cream, hazelnut meringue (v)*

**Caramel roasted pineapple**  
*Coconut sorbet, passionfruit, lime, pistachio praline (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**

**£79.95**

### 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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