

# Christmas Day

## On Arrival

Glass of Coates & Seely Bretagne 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 mousse**

*Caramelised pear, hazelnut, 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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