

Christmas Day

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-crust ed 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

£84.95

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.



Recycled (FSC) paper & designed for single use only.

