

# Christmas Day

## On Arrival

Glass of Coates & Seely Bretagne Brut Reserve  
Selection of festive canapés

## Starters

**Caramelised cauliflower and Old Winchester soup**  
*Butcombe ale, Marmite and Cheddar cheese straws (v)*

**Creedy Carver duck liver parfait**  
*Potato pancake, plum ketchup, quackling*

**Whipped Chalk Stream smoked trout**  
*Beetroot tartare, capers, dill, rye toast*

**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 ballotine**  
*Pig in blanket, chestnut and sage crumbed parsnip, mulled wine cranberry sauce*

**Stokes Marsh Farm beef Wellington**  
*Roscoff onion, sticky ox cheek, parsley and shallot crumbed carrot*

**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 delicé**  
*Salted caramel cream, roast pear, honeycomb (v)*

**Prosecco poached pear**  
*Saffron, blackberry, vanilla Crematta, maple granola (ve)*

## Cheese

**Bath Blue**  
*Quince jelly, candied walnuts, crackers*

## To Finish

Tea and filter coffee, handmade chocolate truffles

**£125**

### 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.