

CHRISTMAS MENU

2 COURSE £29.50 | 3 COURSE £36.50

Get the party started with a festive tipples Glass of Prosecco £6.30 | Festive Cocktail £8.75

TO START

Chicken liver & brandy pâté with quince jelly, pickled shallots and toast

Salmon, fennel, crayfish & dill slaw in a lobster bisque dressing

Cream of cauliflower soup with Montgomery Cheddar, parsley and truffle oil (v) (gif)

Sumac roasted pumpkin, vegan feta, orange, rocket & spinach salad with pumpkin seed gremolata (pb) (gif)

MAIN COURSE

Roast turkey, with pork & sage stuffing, pig in a blanket, rosemary potatoes, root vegetables, sprouts, cranberry sauce and gravy

Grilled sea bass, Jerusalem artichoke purée, shredded sprouts, leeks and samphire with a crab & nori butter (gif)

Mushroom & cashew Wellington, grilled King oyster mushroom, shallot gravy and all the trimmings (pb)

Pan fried venison haunch, smoked mash, cavolo nero, pickled pear with a red wine jus (gif)

TO FOLLOW

Christmas pudding with brandy sauce (v)

Chocolate crusted clementine tart with mango coulis and charred clementine (v)

Chocolate & salted caramel fondant, with Florentine biscuit and clotted cream (v)

Colston Bassett Stilton with celery, spicy plum chutney, and water biscuits (v)

TO FINISH

Coffee and Truffles (v) (gif)

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.