

CHRISTMAS DAY

Served 12-2.30

3 courses

A glass of buck's fizz or orange juice on arrival

STARTERS

Roast Parsnip and Sweet Potato Soup (V) (G)

with seasoned parsnip crisps, served with a bread roll and butter

Smoked Salmon & Melba Toast

strips of smoked salmon, cucumber, radish, dill & cream cheese, served with a fresh salad garnish

Ham Hock Terrine

served with golden beetroot piccalilli, toasted ciabatta and dressed leaves

Blue Cheese, Spiced Pickled Pear and Walnut Salad (V) (VE) (G)

dressed with truffle oil

MAINS

Ultimate Carvery (G)

choice of 5 meats (turkey, lamb, pork, beef and gammon), 14 freshly prepared seasonal vegetables, pigs in blankets, Yorkshire pudding and our homemade gravy

Pan Fried Seabass (G)

with a melody of roasted root vegetables, new potatoes, topped with Provençale sauce, and garnished with micro herbs

Cauliflower and Cashew Wellington (V) (VE)

with creamy mustard sauce, spinach wrapped in puff pastry, served with braised red cabbage, roasted cauliflower florets and green beans

Game Pie

homemade shortcrust pastry, cranberries, and port, served with mashed potato, green beans, buttered carrots and red wine jus

DESSERTS

Dark Chocolate Mint Cheesecake (V)

with mint chocolate pieces, rich chocolate sauce and freshly whipped double cream

Traditional Christmas Pudding (G) (V)

served with brandy sauce

Cheese Board

locally sourced mature cheddar, stilton and double Gloucester, served with grapes, celery and red onion chutney and a selection of crackers

Triple Chocolate Praline Torte

chocolate brownie layered with Belgian chocolate ganache and hazelnut praline mousse, served with Bennett's morello cherry ice cream

White Chocolate Raspberry Brulee (V) (G)

with a caramelised sugar top, served with homemade short bread and fresh raspberries

£70

(G) INDICATES DISHES THAT MEET GLUTEN FREE REQUIREMENTS

(V) VEGETARIAN

(VE) VEGAN

PLEASE TELL A MEMBER OF STAFF IF YOU HAVE ANY OTHER DIETARY REQUIREMENTS