



Christmas Day

ROAST CELERIAC & TRUFFLE SOUP
rarebit toastie



DUCK & CRANBERRIES
Smoked duck breast, duck liver
parfait, clementine, chicory, fermented
cranberries

WILD MUSHROOM & POTATO
Spinach, chestnuts, pine nut, smoked
potato mousse, potato crisp (v)

MAPLE CURED SALMON
Soy gel, beetroot radish, seaweed cracker



TRADITIONAL ROAST TURKEY
Chestnut & apricot stuffing, pigs in blankets, roast
potatoes, carrots, honey glazed parsnips, bacon

VENISON DAUBE
Caramelised celeriac purée, glazed pear, hazelnut,
roast shallot, trompette, slow braised carrot

ROAST ARTICHOKEs
Glamorgan sausage, braised hispi cabbage,
cauliflower, sprout tops (v)

ROAST TURBOT
Chestnut velouté, pancetta, apple cockles, braised
gem lettuce



YOGURT & DOUGLAS FIR SORBET
Pistachio



TRADITIONAL CHRISTMAS
PUDDING
Bay leaf custard

CARAMEL PANNA COTTA
Gingerbread, Dulce De Leche ice cream

SELECTION OF BRITISH
CHEESES
Seeded soda bread, biscuits, fruit & nut
salami, chutney

We can accommodate for all dietary requirements and food allergies, please ask for assistance.

(v) Denotes that the dish is suitable for vegetarians. Gluten free & lactose free products and variations available, please ask for details. Prices are inclusive of VAT. Service charge is not added to the bill, unless the group is 6 people or more when a discretionary 10% service charge is added to the bill.