

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Severn and Wye smoked salmon,
shallots, capers, parsley, lemon,
sourdough toast

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Root vegetable bubble and
squeak, poached duck egg,
hollandaise (v)

Juniper crusted
Hampshire venison carpaccio,
venison croquettes, figs, walnuts,
crème fraîche

Seared wood pigeon,
butternut squash, Oxsprings'
cured ham, quince, chicory and
hazelnut salad

Jude's lemon sorbet to follow

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Roast Creedy Carver
duck breast, duck leg croquette,
butternut squash purée, chicory,
cherries, brandy

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

Celeriac, Jerusalem artichoke
and spinach pithivier; crushed
winter roots, Brussel tops (vg)

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Apple and quince crumble,
custard

Cenarth brie, quince jelly, celery,
seeded crackers

Spiced winter fruit Bakewell,
clotted cream

Adult £75 Child £30

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.




We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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