

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Duck, orange, pistachio and tarragon rillettes, quince jelly, winter pickles, sourdough toast

Chicken liver parfait, winter pickles, quince jelly, sourdough toast

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

Wild mushroom, chestnut and chicory tart, walnuts, lemon, parsley (vg)

Potted Devon crab, pickled fennel and watercress, sourdough toast

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

6oz Aberdeen Angus fillet of beef, truffled wild mushrooms, celeriac purée and roasted shallots

Roast Scottish salmon, creamed celeriac, fennel, leeks, gremolata

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

PUDDINGS

Chocolate and marmalade brioche bread pudding, chocolate ice cream


Blue Monday, Isle of Mull Cheddar, Cenarth brie, quince jelly, celery, seeded crackers (Supplement £2.50)

Vegan chocolate brownie, dairy free yogurt, cranberries, hazelnuts, walnuts

Christmas pudding, spiced syrup, brandy butter ice cream

Nutmeg panna cotta, orange and cranberries, cinnamon crumble

Adult £70 Child £35

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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