

# CHRISTMAS DAY

A glass of Prosecco on arrival

## STARTERS

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

Scottish langoustine and  
Devon crab cocktail, samphire,  
Bloody Mary sauce

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

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

## 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

Beetroot, fennel and  
mixed nut roast, Bloody Mary  
sauce, rosemary roast potatoes,  
Jerusalem artichokes,  
Brussel tops (vg)

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

6oz Aberdeen  
Angus fillet steak, triple cooked  
chips, roasted shallots, béarnaise  
(Supplement £12)

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

## PUDDINGS

Apple and quince crumble,  
custard

Christmas pudding, spiced syrup,  
brandy butter ice cream

Chocolate and  
marmalade brioche bread  
pudding, chocolate ice cream

Isle of Mull Cheddar, quince jelly,  
celery, seeded crackers

Coffee and mince pie to finish

Adult £55 Child £27

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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