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CHRISTMAS DAY LUNCH

25 DECEMBER



£129 per person | £ 45 per child (under 12)

STARTERS

Warm Goats Cheese Tartlet

Cranberry jam, kitchen garden leaves

Game Bird Terrine

Confit Guinea fowl, pheasant & duck leg with fig, ginger & citrus chutney

Chargrilled Scallops

Orkney hand dived scallops, pea mousse, roe tuille & black pudding crumb

Roast Butternut Squash Ravioli

With minced black truffle & roast walnuts

MAINS

Include Glazed Red Cabbage with Cinnamon & Apple, Roast Koffman Potatoes, Cauliflower Cheese and Brussels Sprouts with chestnuts

Roast Cotswold Turkey Ballotine

Pork, apple and sage stuffing, cured streaky bacon

Brixham Market Fish

Baby potato rosti, charred tenderstem, citrus & white wine hollandaise

Slad Valley Mushroom Wellington (gluten free)

Cauliflower puree, onion jus

Herb Crusted Stroud Valley Rack of Lamb

Dauphinoise potato, Burleigh honey glazed carrots, red wine & rosemary jus

DESSERTS

Flaming Christmas Pudding

With Brandy Cremeux, bay leaf and orange crème anglaise

Orange & Ginger Creme Brulé

With cranberry shortbread

Baked Pear & Almond Tart

With toasted almonds, brandy creme au glaze

Local Cheese Selection

Our Selection of Local Cheese Burford, Pitchfork Cheddar, Bath blue with bath biscuits, apricot & ginger preserve, & fresh winter berries.

Ice Creams

Various Flavours