



Christmas Day Lunch

5 Courses £115 | Children £60

On arrival

Glass of Perrier Jouet Champagne & amuse bouche



To Start

Roasted cauliflower & truffle cream soup, spiced pumpkin seeds & green oil (pb) (gif)
Severn & Wye smoked salmon, capers, egg, parsley & pumpernickel
Venison carpaccio, crispy parsnips beignets, pickled blackberries, shallots & British Parmesan
Wild mushroom filo cigar, Jerusalem artichoke purée, chestnut & chervil oil (pb)



Mains

Roast turkey & stuffing, pigs in blankets, sprouts & chestnuts
Fillet of turbot, leek & crab ravioli, samphire & lobster bisque
Cranberry, spiced pecan & pearl barley stuffed acorn squash, sauteed spinach
& saffron cream sauce (v)
Fillet of beef Wellington, creamed potatoes & black cabbage



Puddings

Christmas pudding, brandy butter & custard
White chocolate panna cotta, plum poached in vanilla syrup (gif)
Rum baba, orange & lemon crème Anglaise with Chantilly & kumquat marmalade
Apple & frangipane tart, Madagascan vanilla ice cream & pistachio brittle (pb)

If you have specific dietary requirements or require allergy information, please ask.
Please be aware that food containing allergens is prepared and cooked in our kitchen.

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

V (vegetarian) PB (plant based) GF (gluten free)