



# 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)



## To Finish

Selection of British cheeses & crackers

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)