

CHRISTMAS DAY

let us take care of everything!

Forget the 5am turkey alarm clock, endless vegetable peeling and constant tidying up - as we take care of the big day for you - and, don't worry, you'll still get to pull the crackers.

WEDNESDAY 25 DECEMBER

Available sit times: 11.45 | 12 | 12.15 or 2 | 2.15 | 2.30
All bookings are for 2 hours 15 mins.

4 COURSES & A COCKTAIL

£90

CHILDREN UNDER 12 ½ PRICE: £45

T&Cs • Card Details upon booking - £10 per person deposit taken upon booking, remaining balance charged 2 weeks prior to booking. All payments non-refundable.

- A pre-order is not required.
- No discounts can be used alongside this promotion.
- We are closed on Christmas day evening.
- Please read our full terms and conditions.

MENU

CANAPÉS & SPARKLING COCKTAIL

GAME TERRINE **GF?**

Rich game terrine, served with brandy infused prune jam, dressed watercress and toasted sourdough

TRUFFLED PARSNIP SOUP **GF?**

Toasted hazelnuts, truffle oil, sourdough

PAN FRIED SCALLOPS **GF**

Cauliflower purée, squid ink sauce, red pepper cream, micro herbs

SPICY BEETROOT, LEEK & WALNUT SALAD **VE V**

Roasted beetroots, leeks, fresh coriander, rocket and a spicy walnut, chilli and tamarind dressing

FROM THE CARVERY

ROASTED TURKEY BREAST **GF?**

ROASTED SILVERSIDE OF BEEF **GF?**

SIRLOIN OF BEEF SERVED PINK **GF?**

VEGETABLE WELLINGTON & RED WINE GRAVY **VE**

Served on the carvery with Pigs in blankets, sage and onion stuffing balls, cauliflower cheese, creamed swede, carrots and peas, red cabbage, honey roasted parsnips, Brussel sprouts, roast potatoes, new potatoes, Yorkshire puddings and gravy.

FROM THE KITCHEN

PAN FRIED FILLET OF SEA BREAM **GF**

Fondant potato, roasted fennel and celeriac served with a dill split white wine cream

CHRISTMAS PUDDING **V GF? VE?**

Warm brandy cream and redcurrants

WEST COUNTRY CHEESE PLATE **GF? V**

A selection of local cheeses served with savoury crackers, local spiced tomato chutney, grapes and walnuts

MOCHA TIRIMASU TORTE

Dark chocolate, walnut and espresso sponge, marsala infused mascarpone, chocolate glaze, served with chocolate shards and double cream

CHAMPAGNE SORBET **VE GF**

Served with fresh raspberries and lemon zest

FIG & POMEGRANATE PAVLOVA **GF V**

Meringue with layers of chantilly cream, pomegranate molasses and caramelised fig, served with double cream