



FESTIVE MENUS

CHRISTMAS DAY LUNCH

Summon up the spirit of your favourite bygone Christmas celebrations as we serve up all the scents and flavours of Christmas. Enjoy four mouth-watering courses with all the trimmings, followed by fine coffee and exquisite petits fours.

Gourmet flavoured bread rolls with Gloucestershire butter

TO START

Jerusalem artichoke velouté with shaved truffles and micro cress (GF)

Blue swimmer crab and avocado tian with Avruga caviar and lemon balm sauce (GF)

Game and apricot terrine with fruit pickle and crispy pumpkin bread

PALATE-CLEANSER

Blood orange sorbet (V)

MAIN COURSES

Roast turkey with sage and cranberry stuffing and all the festive trimmings, served with cranberry jus (GF, DF)

Beef sirloin with all the festive trimmings, Yorkshire pudding and red wine jus

Roasted salmon with baby fondant potato, pea purée, pickled radish, champagne sauce and keta caviar (GF)

Wild mushroom and Brie Wellington with roasted carrots, parsnips and lemon cream sauce (V)

DESSERTS

Traditional Christmas plum pudding with redcurrant and brandy sauce (V)

Chocolate and cherry délice with winter berry coulis (V)

A selection of finest cheeses including Stilton Blue, Cheddar and Somerset Brie, served with quince jelly, grapes and assorted cheese biscuits (V)

TO FINISH

Coffee and petits fours

Sunday 25th December

£110.00 per adult, £60.00 per child aged 4-12 years, £20.00 per child aged 0-3 years

Sittings available between 12 noon and 2pm.

Menu pre-orders are required by 25th November.

VE Vegan V Vegetarian DF Dairy-free GF Gluten-free