

CHRISTMAS DAY LUNCH

Take a seat in our stunning Windsor Suite and start the day with a glass of fizz.
Then treat yourself to a four-course feast including a traditional roast turkey with fluffy roast potatoes and all the trimmings.

Glass of fizz

Gourmet flavoured bread rolls with Gloucestershire butter

TO START

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

Blue swimmer crab and avocado tian with Avruga caviar and mango chilli salsa (GF)

Game and apricot terrine with fruit pickle and crispy beetroot bread

PALATE CLEANSER

Blood orange sorbet (VE)

MAIN COURSES

Roast turkey with sage and cranberry stuffing and all the festive trimmings,
served with cranberry jus

Beef Wellington served pink with all the festive trimmings,
Yorkshire pudding and red wine jus

Roasted monkfish with roasted salsify purée, seasonal vegetables,
pickled radish, and lemon cream sauce with salmon roe (GF)

Wild mushroom and Brie Wellington with seasonal vegetables,
roasted vine cherry tomatoes and tomato fondue (V)
Vegan Wellington available on request

DESSERTS

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

Layered chocolate delice with winter berry coulis and fresh strawberries (V)

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

TO FINISH

Tea and coffee with mince pie

Wednesday 25th December

Adults £150.00 | Children 4-12 years £75.00 | Children 0-3 years old £35.00

Bookings available between 12 noon and 2.00pm.

BOOK NOW

Menu pre-orders are needed by 25th November.

(V) - vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free