

# CHRISTMAS DAY

## menu

£100

AMUSE BOUCHE | CRAYFISH & LOBSTER COCKTAIL | GLASS OF BUBBLY

### STARTERS

#### JERUSALEM ARTICHOKE & PARSNIP SOUP

Truffle & chestnut dressing (VG)

#### SEVERN & WYE SMOKED SALMON PLATE

Capers, pickled red onion, crème fraiche, muslin lemon, rye

#### SMOKED HAM HOCK

Leek & parsley roulade, spiced apple purée, crackling, pickled vegetables

#### PICKLED WINTER RADISH

Candied hazelnut, baby pear, Cropwell Bishop blue

### MAINS

#### ROASTED NATIVE TURKEY

Pigs in blankets, sage & shallot stuffing, fat roasted potatoes, sauté sprouts with chestnuts, glazed roasted root vegetables, real gravy

#### ROASTED COD SUPREME

Brioche & soft herb crumb, mussel & clam New England chowder

#### ROASTED SIRLOIN OF DRY AGED NATIVE BREED BEEF

Yorkshire pudding, horseradish, fat roasted potatoes, sprouts with chestnuts, glazed roasted root vegetables, real gravy

#### ROASTED CAULIFLOWER & CARAMELISED ONION TART

Cauliflower purée, almond crumb (VG)

### DESSERTS

#### CHRISTMAS PUDDING

Rum Anglaise, brandy butter

#### CINNAMON CRÈME BRÛLÉE

Clementine compote, gingerbread biscuit

#### RICH CHOCOLATE PROFITEROLES

Vanilla pastry cream filling, salted praline

#### CHEESEBOARD

Bix, Golden Cross, Wookey Hole & Cropwell Bishop, damson & sloe gin chutney, grapes, biscuits

#### WARM APPLE, PEAR & ALMOND SLICE

Rum & raisin ice cream

MINCE PIES, TEAS & COFFEES

An optional 10% service charge will be added to you bill. 100% goes to the staff.

Please advise us of any allergies or intolerances. (V) Vegetarian (VG) Vegan (GF) Gluten Free



# CHRISTMAS DAY MENU

## RESERVE YOUR TABLE

**Fill in your details, hand in to a member of the team and we'll confirm your booking via email.  
We require 50% of your total food bill as deposit and full payment 4 weeks before Christmas Day.  
We'll do our very best to accommodate any dietary or party requirements.**

Party Organiser:

Company: *if applicable*

Tel no.

Email:

Party Date:  /  /       Arrival Time:       No. of guests:

**Please let us know what your guests will be enjoying:**

	SOUP	SMOKED SALMON	HAM HOCK	RADISH	TURKEY	COD	SIRLOIN	TART	PUDDING	PROFITEROLES	ALMOND SLICE	CRÈME BRÛLÉE	CHEESEBOARD
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