CHRISTMAS DAY
£150

AVAILABLE ON CHRISTMAS DAY FROM 12PM UNTIL 3PM

FOR THE TABLE
Warm sourdough loaf served with salted butter

APPETISER
Roasted heritage pumpkin soup, butternut squash crisps & toasted pumpkin seeds (vg, gf)

CHOICE OF STARTERS

Heritage beetroot salad, pickled clementine, candied walnuts & toasted pine nuts (vg, gf)
Add Rosary Goats Ash **£3.75**

or

Pan-seared King scallops, black pudding, roasted cauliflower purée, crispy Parma ham, salmon roe

or

Chef's homemade confit duck terrine & apricot with celeriac remoulade, quince jelly, toasted brioche & plum chutney

or

House-cured dill salmon, infused with Durrant's Gin, pickled cucumber, salmon roe, whipped horseradish cream & toasted rye bread

English sparkling Ridgeview & pomegranate sorbet (vg, gf)

CHOICE OF MAIN COURSES

Truffle & wild mushroom risotto, black garlic, roasted chestnuts & pickled shimeji mushroom (vg, gf)

or

Pan-fried Halibut supreme with glazed salsify, roasted celeriac purée, buttered leeks, Avruga caviar & Champagne sauce (gf)

or

Pan-seared West Country grass-fed beef fillet with truffled dauphinoise potatoes, roasted parsnip purée, seasonal honey roast vegetables with red wine sauce (gf)

or

Norfolk Bronze turkey, apricot & sage stuffing, pigs in blankets, duck fat roast potatoes, Brussel sprouts & chestnuts, honey roast parsnips & carrots, cranberry sauce, bread sauce, turkey gravy
CARVED IN THE ROOM FROM THE SILVER TROLLEY

CHOICE OF DESSERTS

Bitter chocolate tart with wild sour cherry compote (vg, gf)

or

Red wine–poached Comice pear, roasted hazelnut whipped cream tart

or

Christmas pudding with brandy butter

or

SELECTION OF LOCAL BRITISH CHEESES SERVED IN THE ROOM FROM THE SILVER TROLLEY
Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie, Rosary Goats Ash served with oatcakes, celery, Bramley apple & cider chutney & grapes

Mince pie & coffee

(vg: vegan | gf: gluten free | v: vegetarian)

A discretionary 12.5% Service Charge will be added to your bill. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free. Inclusive of 20% VAT