Starters

French Onion Soup
spiked with cognac, cheese on toast

Foie Gras and Chicken Liver Parfait
grape chutney, toasted brioche & rocket

Warm Goats Cheese & Beetroot Strudel
honey & citrus dressing (V)

Spiced Cauliflower Pakora
mild coconut curry sauce, pea shoots (V+)

Pan-Seared Scallop & King Prawn Gratin
baby spinach, asparagus & pinot grigio cream sauce, garlic crostini

Mains

Roast Berkshire Turkey, Homemade Cumberland Sausage & Chestnut Stuffing
roast potatoes, chipolatas, honey-glazed roots, sautéed sprouts with garlic & bacon, turkey jus

Roast Rib of English Beef, Yorkshire Pudding, Roast Potatoes, Honey Glazed Roots
sautéed savoy cabbage & bacon and a rich red wine gravy

Pan-roasted Monkfish wrapped in Parma Ham, Crab & Chorizo
arancini, sautéed snow pea & celeriac, mouclade sauce

Wild Mushroom & Butternut Squash Wellington, Yorkshire Pudding, Roast Potatoes
honey glazed parsnips, sautéed brussel sprouts with a rich red wine vegetable gravy (V)

Vegan Nut Roast, Roasted Root Vegetables, Roast Potatoes, Seasonal Vegetables
rich red wine vegetable gravy (V+)

Desserts

Homemade Christmas Pudding
brandy butter, crème anglaise

Salted Caramel Profiteroles
crème chantilly, belgian chocolate sauce

Homemade Chocolate Brownie
vanilla bean ice cream, black cherry compote, belgian chocolate sauce

Panettone Bread & Butter Pudding
orange glaze, devon cream custard

Homemade Vegan Chocolate Brownie (V+)
blood orange sorbet, raspberry coulis

Cheese and Biscuits
Shropshire Blue, Ma Cremiere French Brie, Cave-aged Wookey Hole Cheddar
homemade chutney, grapes & crackers

£3.00 supplement charge

Coffee & Petit Fours

£75 per head

A discretionary 10% service will be added to the final bill.
Deposit for Christmas Day is £10 per head at the time of booking and refundable until 1st December.