



Christmas Day Menu

3 Course - £90.00

Starters

Chicken Liver Parfait with Cranberry Chutney & Sourdough

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Mushroom Parfait with Port Glaze & Picalily (vg)

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Black Pudding Scallops with Pea Purée & Microherbs

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Artichoke & Chestnut Soup with Parsnip Crisps & Sourdough (vg)

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Brie & Crab Tartlette with a Heritage Mixed Salad

Mains

Free-Range Rolled Turkey with Chicken, Cranberry, Sage & Onion Stuffing, Brussel Sprouts, Chestnuts, Parsnip Purée, Spiced Red Cabbage, Pigs in Blankets & Roast Potatoes

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Stone Bass with Jerusalem Artichoke Puree, Honey Glazed Chantenay Carrots & Spinach

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HG Walter Fillet Steak with Tender Stem Brocoli, Mashed Potato & Jus

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Root Veg & Mixed Nut Wellington with Rosemary Potatoes, Red Cabbage & Jus (vg)

Dessert

Christmas Pudding & Salted Caramel Sauce (vg option)

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Vegan Chocolate Torte with Raspberry Sorbet (veg)

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Chocolate Yule Log with Fresh Raspberries, Cream and Pecans

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Passionfruit Panna Cotta with Fresh Fruit

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Cheese Board - Bath Soft Cheese, Canterbury Cobble & Bishop Blue (£8 supplement)

