



FESTIVE DINING

Three courses 55

Including a glass of
Champagne Taittinger on arrival

v denotes vegetarian dishes, ve denotes vegan dishes
v+ denotes a dish that can be made vegan friendly
If you have an allergy or dietary requirements
please inform our team before selecting your choices

Please note there is a discretionary service charge of 12.5%

TO START

West End Farm pork & game terrine

No-dig pickles, toasted stout loaf

Loch Duart salmon, Kaleidoscope Gin cured

Gherkins, capers & preserved lemon

Aubergine caponata bruschetta

Pine nuts, raisins (ve)

Minestrone soup

Ditalini pasta, Parmesan bruschetta (v)

MAINS

Roasted seabass

Capers, olives, thyme, kitchen garden potatoes

Roast free range Castlemead turkey

Lemon & garlic, fennel & tarragon stuffing, pigs in blanket, roast sea salt potatoes, crispy pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish

Bartletts Braised beef blade

Olive & pancetta jus, roast sea salt potatoes, spiced red cabbage, cavolo nero, honey-glazed parsnips & carrots

White Lake goat's cheese, pumpkin & spinach, spanakopita

Honey roast carrots & parsnips (v)

DESSERT

Christmas pudding

Brandy sauce, kirsch cherries (v)

Coconut profiterole

Hot chocolate sauce, salted caramel honeycomb

Irish cream trifle

Amaretto, whipped Ivy House Farm cream, espresso, candied almonds

Somerset cheeses

Bath Oliver crackers, quince, pickled walnut, truffle honey