

FESTIVE DINING

TO START

Confit chicken & ham hock terrine

Apricot & raisin jam, spiced flatbread (gf+)

Cured & smoked ChalkStream trout

Pickled beets, goats cheese & horseradish (gf+)

Pumpkin & mushroom arancini

Saffron aioli

Moroccan red lentil soup

Onion, kale, chilli oil (v+, gf+)

THE MAIN EVENT

Roast free-range turkey

Cranberry stuffing, pigs in blanket, roast sea salt potatoes, creamed pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish (gf+)

Roast leek & mushroom roast

Roast sea salt potatoes, creamed sprouts, honey-glazed parsnips & carrots, spiced cranberry relish (v+)

Braised Stokes Marsh Farm beef blade

Olive & bacon jam, pigs in blanket, roast sea salt potatoes, crispy & creamed pancetta sprouts, honey-glazed parsnips & carrots, thyme jus (gf+)

Herb crusted Cornish black seabream

Caponata vegetables, salsa verde (gf+)

DESSERT

Lilly's Christmas pudding

Irish cream, honeycomb (v+, gf+)

Dark chocolate bombe

Mulled blackberries, toffee ice cream (v+)

Egg custard tartlet

Poached pear, nutmeg ice cream (v)

Selection of cheeses, wheat wafers, quince & grapes

Driftwood goats cheese, Montgomery Cheddar, Vale of Camelot blue, Bath soft (gf+, v)

Three-courses 65