

## Christmas Day

### Starters

Severn & Wye Smoked Salmon and Brixham Crab Salad  
*Green Apple, Avocado, Fennel, Brown Crab Mayo*

Honey-Roasted Parsnip Soup  
*Crème Fraîche, Chestnut and Winter Herb Gremolata (v)*

Wild Mushroom and Chestnut Pâté  
*Pickled Shimeji, Shallot Crisps, Tarragon (ve)*

Duck Liver Mousse  
*Spiced Plum Chutney, Pickled Carrots, Brioche*

### Mains

*All Served with Roast Potatoes, Seasonal Vegetables, and Jugs of Gravy for the Table*

Roast Kelly Bronze Turkey Breast, Pork and Chestnut Stuffing  
*Pigs in Blankets, Mulled Wine Cranberry Sauce*

Stokes Marsh Farm Aged Beef Sirloin  
*Yorkshire Pudding, Parsley and Shallot Crumbed Carrot, Horseradish Sauce*

Herb-Crusted Fillet of Hake  
*Cornish Mussels, Lobster Sauce, Pickled Fennel, Sea Vegetables*

Jerusalem Artichoke, Winter Kale and Lentil Wellington  
*Salt-Baked Celeriac, Roscoff Onion, Chestnut Crumb, Mushroom Gravy (v) (veo)*

### Puddings

Butcombe Ale Christmas Pudding  
*Thick Pouring Brandy Cream, Redcurrants (v)*

Valrhona Chocolate Mousse Cake  
*Clementine Syllabub, Almond Brittle (v)*

Mulled Wine Poached Pear  
*Blackberry Sauce, Whipped Chestnut Cream, Honeycomb (ve)*

British Artisan Cheese (6.00 supp)  
*Caramelised Apple Chutney, Cornichons, Crackers (v)*

**Can't decide? Cheese available as an additional course 10.00 per person**

### To Finish

Canton Tea or illy Coffee, Handmade Chocolate Truffles