

## Christmas Day

95.00 per person

### On Arrival

Glass of Fizz and a Selection of Festive Canapés

### Starters

Roasted Scottish Langoustines

*Garlic and Herb Butter, Lemon, Watercress*

Wild Mushroom and Chestnut Pâté

*Pickled Shimeji, Shallot Crisps, Tarragon (ve)*

Duck Liver Parfait

*Potato Pancake, Mulled Plum Ketchup, Quackling*

Severn & Wye Smoked Salmon

*Crème Fraiche, Trout Caviar, Pickled Cucumber, Rye*

### Mains

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

Roast Free Range Turkey Ballotine

*Pigs in Blankets, Chestnut and Sage Crumbed Parsnip, Mulled Wine Cranberry Sauce*

Aberdeen Angus Beef Wellington

*Roscoff Onion, Sticky Ox Cheek, Parsley and Shallot Crumbed Carrot*

Herb-Crusted Fillet of Hake

*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

Liberation Ale Christmas Pudding

*Thick Pouring Brandy Cream, Redcurrants (v)*

Valrhona Dark Chocolate Delice

*Clementine, Brandy Snap, Salted Caramel Ice Cream (v)*

Pears Roasted in Molasses

*Whipped Vanilla Cream, Frozen Raspberries, Candied Pecans (ve)*

### Cheese

Additional 10.00 per person

*Oxford Blue and Tunworth Camembert, Quince Jelly, Pickled Walnut, Crackers*

### To Finish

Canton Tea or illy Coffee, Handmade Chocolate Truffles