

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

Kelly Bronze 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