



# CHRISTMAS DAY MENU

## FIVE COURSES £75 PER PERSON

### FIRST COURSE

**Prawn & Crayfish Cocktail**  
Caramelised Onion Houmous & Crispbreads (VG) (GFA)

### SECOND COURSE

**Jerusalem Artichoke & Parsnip Soup** (VG) (GF)  
Truffle & chestnut

**Severn & Wye Smoked Salmon Plate** (GFA)  
Capers, pickled red onion, crème fraiche, lemon, rye

**Smoked Ham Hock** (GF)  
Leek & parsley roulade, spiced apple purée, crackling, pickled vegetables

**Pickled Winter Radish** (V) (GF)  
Candied hazelnut, baby pear, Cropwell Bishop blue

### THIRD COURSE

**Roasted Native Turkey**  
Pigs in blankets, sage & shallot stuffing, fat roasted potatoes, sauté sprouts with chestnuts, glazed roasted root vegetables, real gravy

**Roasted Cod Supreme** (GFA)  
Brioche & soft herb crumb, mussel & clam New England chowder

**Roasted Sirloin of Dry Aged Native Breed Beef**  
Yorkshire pudding, horseradish, fat roasted potatoes, sprouts with chestnuts, glazed roasted root vegetables, real gravy

**Roasted Cauliflower & Caramelised Onion Tart** (VG)  
Cauliflower purée, almond crumb

**Roasted Venison Loin** (GF)  
Sweet potato & thyme fondant, celeriac puree, spinach, wild mushrooms & blackberry jus

### FOURTH COURSE

**Christmas Pudding** (GFA)  
Rum Anglaise, brandy butter

**Rich Chocolate Profiteroles**  
Vanilla pastry cream filling, salted praline

**Cinnamon Crème Brûlée**  
Clementine compote, gingerbread biscuit

**Winter Cheeseboard for One** (GFA)  
Lancashire Bomb, Golden Cross goat's, wild garlic yarg & stilton, artisan crackers, fruit jel

**Mango Baked Alaska** (VG) (GF)  
Charred meringue, cranberry, lemon curd

### FIFTH COURSE

**Teas, Coffees & Petit Fours**  
Rich chocolate truffles (VG), macaroons & mini mince pies

We require 50% of your total food bill as deposit and full payment 1 week before Christmas Day.

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients GFA - Can be made with no gluten containing ingredients upon request