



**Christmas Day Menu 2021**

**£85.00 per person**

Amuse Bouche

\*\*\*\*\*

Celeriac, Hazelnut & Truffle Soup, Mini Roll with Caraway Seeds **(V)**

West Country Game & Pistachio Terrine, Fig & Orange Chutney, Balsamic & Crostini

Smoked Salmon Mousse, Mint Crème Fraiche Lumpfish Roe, Shaved Fennel & Dill

Mulled Pear, Red Chicory, Chestnuts, Raisins & Dorset Blue Vinney

\*\*\*\*\*

Roast Somerset Turkey, Duck Fat Potatoes, Pork & Chestnut Stuffing,  
Pigs in Blankets & Thyme Yorkshire Pudding

Saddle of West Country Venison, Burnt Onion, Beetroot Dauphinoise Potato,  
Watercress & a Rich Juniper Jus

Salmon Papillote with Dill, Fennel & Confit Lemon served with New Potatoes  
& Crushed Hazelnuts

Wild Mushroom, Spinach & Tarragon Risotto, Truffle Oil & Root Vegetable Crisps **(V)**

\*\*\*\*\*

Christmas Pudding Strudel dusted with Icing Sugar & Brandy Butter

Double Chocolate & Cointreau Tart, Popping Candy & Blood Orange Granita

Apple, Cranberry & Flaked Almond Crumble, Coconut served with Vanilla Ice Cream

Café Au Lait Crème Brûlée served with a Date and Walnut Biscotti

Mulled Poached Pear, Micro Basil & Vegan Ice Cream **(VG)**

Selection of English & French Cheeses, Grapes, Quince Jelly  
& Taylors Port **(£3.25 Supplement)**

**For any allergies or dietary requirements,  
please speak to a member of our team.**