



Festive Lunch Menu 2024

Served daily from 12 – 2pm

£52 per person

First Course

Wild Mushroom Parfait, (GF, DF) cranberry & orange cannelloni, walnut, brioche

Beetroot Soup, (GF, VE, DF) with mushroom croquette

Smoked Salmon & Horseradish Cream, (GF) pickled cucumber, apple, dill

Brûlée Camembert, (GF) pickled sweet grape chutney, sugared walnuts, toasted sourdough

Venison Game Terrine, (GF, DF) celeriac, pickled blackberries, thyme

Main Course

Roast Turkey Breast (GF, DF)
roast parsnip, pigs in blankets, chestnut, turkey jus, cranberry sauce

Roasted Goose (GF, DF)
glazed swede, sprouts, charred onions & beets, rooting jus

Baked Celeriac (DF)
truffle tart, chestnuts, crispy pear, watercress

Mushroom & Spinach Risotto (GF, DF)
crispy dill, white wine, chive oil

Grilled Sea Bass (GF, DF)
saffron potatoes, leek, shellfish bisque

Seared Hake Fillet (DF)
warm bean salad, quinoa gremolata

Puddings

Bûche de Noël
Mascarpone cream, dark chocolate ganache, mini red truffles, fresh berries

Cherry Brandy Trifle (GF)

Spiced Pavlovas (GF, DF)
orange & mulled caramel

Gingerbread Roll (GF)
cinnamon cream

Steamed Christmas Pudding (GF)
brandy crème anglaise

Selection of West Country Cheeses (GF) £6 Supplement
grapes, celery, quince paste, ale chutney with artisan crackers

Dishes are subject to change

*Some of our foods contain allergens and some may have traces of nuts.
Please speak to a member of staff for more information*

