

Christmas Day Lunch

£149 per person & £95 per child under 12 years old

50% deposit taken upon booking - remainder to be paid on the day

Champagne and Canapés on arrival

STARTERS

Potato, truffle & artichoke soup with fried crispy kale

Thai crab cakes, Asian salad, dill hollandaise sauce

Smoked chicken, foie gras & truffle terrine, fig chutney

Smoked Trout, confit lemon jam, sourdough crostini

Mushroom and goats cheese salad, ciabatta crostini

FISH COURSE

Severn & Wye smoked salmon, capers, lemon, buttered granary bread

MAINS

Traditional roast turkey, chateau potatoes, seasonal vegetables, stuffing, pigs in blanket, turkey gravy

Herb roast fillet of venison, apple and walnut pithivier, mulled spice red cabbage, juniper flavoured red wine jus

Roast fillet of English beef, mustard herb crust, bearnaise sauce, garlic mush potato, wilted spinach

Pan-fried bream fillet, clam and potato chowder, crispy leeks, seasonal vegetables, herb oil

Cumin, sweet potato fondant, roasted cauliflower steak and cashew crust, onion jus

DESSERTS

Steamed Christmas pudding, brandy sauce and warm cherries

Warm plum and hazelnut fragipan tart, ginger bread ice cream

Chocolate & pistachio nut charlotte, pistachio brittle

Selection of English cheeses, apple chutney, crackers, bread

TEA/ COFFEE AND FESTIVE TREATS

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required.

Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

