



25th



CHRISTMAS DAY LUNCH MENU

TO BEGIN

CHEESE & HORSERADISH SCONE

Whipped Chive Butter

STARTERS

VODKA CURED CHALK FARM TROUT

Avocado, Bloody Mary, Linseed Cracker, Dill

SMOKED HAM HOCK & CONFIT CHICKEN TERRINE

Parsnip Purée, Piccalilli, Black Pudding Croquette, Nasturtium

GODMINSTER CHEDDAR TARTLET

Balsamic Onions, Confit Leeks, Chives, Crispy Shallot Rings, Chive Oil

MAINS

ROAST FREE-RANGE TURKEY CROWN

Goose Fat Potatoes, Brussel Sprouts, Pigs In Blankets, Cranberry & Orange Stuffing, Honey Glazed Root Vegetables, Turkey Gravy

WILD MUSHROOM NUT ROAST

Roast Potatoes, Glazed Root Vegetables, Seasonal Greens, Squash Purée, Mushroom Jus

HALIBUT FILLET

Butternut Squash, Pak Choi, Laksa Sauce, Coriander

DUCK BREAST

Dauphinoise Potato, Tender Stem, Cherry Compote, Quackling, Spiced Duck Jus

DESSERTS

BOOZY CHRISTMAS PUDDING

Brandy Sauce

DARK CHOCOLATE DELICE

White Chocolate Cremeux, Malt Biscuit, Malted Ice Cream

SELECTION OF ARTISAN CHEESES

Damsel Biscuits, Membrillo, Celery, Grapes

(V) - Vegetarian, (V*) - Vegetarian option available (VG) - Vegan, (VG*) - Vegan option available
(GF) - Gluten free available, (GF*) - Gluten free option available (DF) - Dairy free, (DF*) - Dairy free option available

*Please advise the team of any intolerances or allergies.
Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen*