Christmas Day Menu

£115 per adult | £45 per child (aged 5-12) | £22 per child (under 5)

Glass of bubbly on arrival, followed by 3 courses with coffee and mini mince pies.

Caramelised white onion and thyme soup, smoked cheddar beignet, truffle oil and onion seed loaf (v) (vgo) (gfo)

Prawn, crayfish and crab cocktail, caviar, gem leaves, Bloody Mary sauce, pickled cucumber and ciabatta shards (gfo)

Game terrine, apple, port and cranberry chutney and toasted Beartown ale bread (gfo)

Confit duck leg, bigarade sauce, creamed celeriac, smoked bacon and sautéed sprout leaf (gfo)

Pan-seared king scallops, roasted squash purée, toasted pumpkin seeds, pancetta crisp and red wine jus (gfo)

Beetroot and goat's cheese filo parcel, chive crème fraiche, pickled beetroot, candied walnuts and beetroot ketchup (v)

Roasted breast and leg of turkey, sage and onion stuffing, bacon-wrapped chipolata, goose fat-roasted potatoes, traditional vegetables and rich roast pan gravy (gfo)

Traditional mixed fruit and nut roast, roasted potatoes, seasonal vegetables, cranberry relish and vegan gravy (v) (vgo) (gfo)

Poached fillet of lemon sole, filled with salmon and smoked haddock mousseline served with mussels and samphire, saffron cocotte potatoes and shrimp beurre blanc (gfo)

Venison loin Wellington, pommes Anna, creamed Savoy cabbage, fine beans and a cocoa and juniper jus

Fillet of aged beef, truffle creamed potato, girolle mushrooms, tender stem broccoli and red wine jus (gfo)

Wild mushroom, spinach and truffle cannelloni, Parmesan, garlic and sage gratin, shaved black truffle and roasted chestnuts (v)

Traditional Christmas pudding, mulled winter berries and brandy sauce (v) (vgo) (gfo)

Lemon meringue tart, candied pistachios and raspberry purée (v)

Dark chocolate and pistachio tart, pistachio ice cream and honeycomb (v)

Cherry mille feuille, mascarpone cream, kirsch ganache and crunchy honeycomb (v) (vgo)

Classic apple tarte tatin, golden raisins, toasted almonds and vanilla ice cream (v) (vgo)

A selection of British cheeses: Collier's cheddar, Somerset brie, Colston Bassett and Bourne's smoked cheddar with wafers, celery, Ellesmere honey and quince jelly (v) (gfo)

(v) Vegetarian (vg) Vegan (vgo) Vegan option available (gfo) Gluten-free option available.