

Christmas Day

£60 per person

Starters

Served with a basket of bread rolls

Duo of Terrine

Confit Duck & Blackberry and Course Game Terrine (a game mix, studded with chopped pistachios then seasoned with Port, Madeira brandy & thyme reduction wrapped in bacon). Served with a green tomato chutney

Roast Parsnip Soup

Cream of roasted parsnip soup topped with parsnip crisps

Seafood Terrine

Crab, smoked trout, smoked mackerel enveloped in a dill & lime infused cream fresh, wrapped in smoked salmon

Carvery

Pigs in blanket, homemade pork & herb stuffing balls, Yorkshire pudding, Roast potatoes, honey glazed roasted parsnips, homemade cauliflower cheese, boiled potatoes, steamed carrots, broccoli, braised Brussels sprouts red cabbage & gravy.

28 Day Dry aged Somerset Rump of Beef

Succulent Crown of Turkey

Honey & Mustard Glazed Ham

^{VEGAN} Parsnip Wild Mushroom Nut Roast

Wild mushroom with carrot, onion, garlic & mixed nuts, flavoured with soya & lemon

Desserts

Red Berry & Gin Cheesecake

A crunchy biscuit base topped with layers of mascarpone cream cheese, raspberry & gin soaked sponge. Served with Cointreau infused cream

Praline Profiteroles

Crisp profiterole filled with praline chocolate & coated in chocolate. Served with Amertto infused cream & chocolate pot.

Christmas Pudding

A rich Christmas pudding served with warmed brandy sauce

Cheese & Biscuits

Selections of cheese served with crackers, butter

Tea or Coffee & Mince pies to finish