

Christmas Day Menu

Food served from 12pm - 4pm Glass of fizz on arrival

STARTERS

Roast parsnip, apple and celeriac soup with crushed chestnuts, truffle oil (vg) (n)

Smoked Bibury trout with a potato, beetroot and horseradish salad, lemon gel

Red onion and Armagnac terrine with a cider apple chutney and rustic bread

MAINS

Traditional roast turkey with cranberry sausage stuffing, pigs in blankets, duck fat roast potatoes, roast parsnip, sprouts, braised carrot, braised red cabbage with a sage infused gravy

Roast loin of venison with a bacon and orange bread & butter pudding, roast parsnips, braised red cabbage with a redcurrant and rosemary jus

Pan fried salmon fillet with crushed new potatoes, smoked bacon, savoy cabbage with a truffle cabbage sauce

Roast vegetable wellington served with roast potatoes, roast parsnips, sprouts, red cabbage, braised carrots with a vegan gravy (vg)

DESSERTS

Traditional Christmas pudding with a brandy sauce or plant-based custard (n)

Chocolate and orange tart with vegan vanilla ice cream and chocolate sauce (vg)

Tropical fruit cheesecake, raspberry coulis and Chantilly cream

Cheese selection with crackers, grapes and apple chutney

Coffee and mince pies to finish

Terms and Conditions All dishes are subject to availability and our menu is subject to change. A non-returnable deposit and a pre-order is required for confirmation of all bookings. Deposits are £5 per person for our Christmas Festive Menu and £10 per person for our Christmas Day Menu. We require the full remaining payment for our Christmas Festive Menu seven working days before the event and the remaining payment for Christmas Day Menu no later than the 15th December. If for any reason you have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 72 hours in advance of booking. We reserve the right to charge in full for any cancellations or amendments made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We will not be accepting cheques. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with heath and safety and/or licensing regulations.

If you have a food allergy or intolerance, please let us know before ordering and ask for our allergy matrix. Not all ingredients are listed on the menu description. Although our teams are trained on allergen controls and take great care on the preparation and cooking of our dishes we cannot guarantee the total absence of allergens due to food being prepared and cooked in the same kitchen.

