

SET  MENU

CHRISTMAS DAY

IN THE RESTAURANT AND BAR

TRADITIONAL

Duck liver parfait ficelle croustes
to share for the table

Starter

Tasting plate of Scottish salmon
(Rillettes with horseradish, dill-rubbed
smoked salmon, poached darna,
lemon & rye bread, pickled shallot)

Main Course

Roast Norfolk Bronze turkey,
thyme stuffing, sage-buttered sprouts, roast
potatoes & gravy

Dessert

Traditional Christmas pudding,
brandy sauce or

Keen's Cheddar & Stilton cheese,
red onion & Tawny port compote

Coffee & hand rolled truffles

Additional cheese course £8.50

£85

£115 with wine pairings

VEGAN

Chickpea & roast aubergine purée,
ficelle croustes

Starter

Winter vegetable tasting plate
(Hay-baked celeriac with aged sherry
vinegar, marinated artichokes, Heritage
carrot hummus, breadsticks, pickled
shallots, breakfast radishes)

Main Course

Chestnut & cranberry lattice,
fettle-style vegan cheese, pinenuts &
wild thyme stuffing, sage-glazed sprouts,
roast potatoes & gravy

Dessert

Traditional Christmas pudding,
brandy sauce (gluten & dairy free)

Coffee & chefs pâte de fruit

£65

£95 with wine pairings

CHILDREN

Starter

Cheesy straws, crunchy vegetables, hummus dip

Main Course

Roast turkey, stuffing,
roast potatoes, carrots, gravy
Pumpkin tortelloni, roast squash

Dessert

Christmas pudding, vanilla ice cream
Chocolate yule log, Devon cream

£35

Please advise us of any allergies. Some dishes may contain nuts.
A discretionary 12.5% service charge will be added to your bill.