



CHRISTMAS DAY

80.00 per person

FOR THE TABLE

Warm Roasted Sourdough Loaf

Gluten-Free Available

Smoked butter, marinated olives, olive oil & aged balsamic

STARTERS

Honey Roasted Parsnip & Thyme Soup (V)

Gluten-Free Available

Curry oil, warm sourdough

Smoked Salmon, Prawn, Dill & Cream Cheese Roulade

Gluten-Free Available

Souse cucumber pearls, lemon gel, crouton

Smoked Duck Breast (GF)

Fig, frisée, blackberry & red wine reduction

MAINS

Roasted Native Breed Turkey & Cola Glazed Gammon Ham

Chipolatas wrapped in bacon, crispy duck fat roast potatoes, thyme & shallot bread sauce*

Butternut Squash, Lentil & Almond Wellington (VG)

Vegan sausage, sauté garlic wild mushrooms, roasted potatoes & herbs*

**Served with glazed parsnips & carrots, bacon & chestnut sprouts, grilled broccoli & leeks homemade cranberry sauce, real gravy (vegan veggies available)*

7oz Fillet of Dry-Aged Native Breed Beef (GF)

Creamed mash potatoes, baby garden vegetables

Herb-Crusted Stone Bass Fillet

Light haricot bean & blushed tomato cassoulet, nduja, red wine jus

DESSERTS

Steamed Christmas Pudding

Gluten-Free Available

Sweet vanilla, orange & brandy anglaise

Hazelnut Crusted Brownie (VG)

Praline, black cherry gel, chocolate sorbet

Cinnamon Crème Brulee

Clementine compote, gingerbread man

Oxford Blue Cheese & Cotswold Brie

Homemade spiced nuts, warm truffle honey, crackers & apple

12.5% GRATUITY ONTO CHRISTMAS MENUS FOR TABLES OF 8 OR MORE