



Christmas Day

Four courses 90 per person

Amuse-bouche

Winter forest mushroom cappuccino (V)

Starters

Celeriac & apple soup, herb oil (V)

Winter beetroot hummus, vegan feta, kale pesto (V, VE)

Smoked salmon mousse, crab crème fraîche, Bloody Mary dressing

Rabbit, smoked ham hock & black pudding terrine

Mains

Roast turkey roulade with apricot, pork, sage & cranberry stuffing, roast potatoes, chipolatas wrapped in bacon, chestnuts, sprouts, seasonal vegetables, traditional gravy (GO)

Butternut squash risotto, caramelised feta, caraway seeds (V, VE)

Mount Grace 35 day dry-aged 7oz fillet steak, truffled mash, tender stem broccoli, jus

Sea bass, tenderstem broccoli, poached egg, mash, prosecco hollandaise sauce

Braised lamb shank, pancetta, caramelised baby onions, gremolata, mash, red wine & rosemary jus

Desserts

Steamed Christmas pudding, sweet vanilla, orange & brandy anglaise (V)

Honeycomb Eton mess, rich chocolate sauce, Chantilly cream (V)

Passion fruit tart, blackberries, crème fraîche (V)


Mulled cider & saffron pear served chilled, raspberry sorbet (V, VE)

Oxford Blue, goats cheese, Cotswold Brie & Wookey Hole cheddar, artisan charcoal crackers, damson jelly, grapes

To Finish

Tea, coffee & mini mince pies

There is an optional 12% gratuity on all Christmas and festive menus which is automatically added to your bill. V - vegetarian, VE - vegan, GO - can be made with non-gluten-containing ingredients, GF - made with non gluten-containing ingredients





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