

# CHRISTMAS FEAST

## STARTERS

Chicken liver parfait,  
winter pickles, quince jelly,  
sourdough toast

Roast celeriac soup,  
toasted chestnuts and seeds,  
sourdough toast (v)

Wild mushroom,  
chestnut and chicory tart, walnuts,  
lemon, parsley (vg)

Severn and Wye smoked salmon,  
shallots, capers, parsley and lemon,  
sourdough toast

Root vegetable bubble and  
squeak, poached duck egg,  
hollandaise (v)

## MAINS

Crown of English Rose turkey,  
pigs in blankets, goose fat roast  
potatoes, honey roasted carrots  
and parsnips, gravy, bread sauce,  
Brussel tops and chestnuts

Beetroot, fennel and  
mixed nut roast, Bloody Mary  
sauce, rosemary roast potatoes,  
Jerusalem artichokes,  
Brussel tops (vg)

Roast Scottish salmon,  
creamed celeriac, fennel, leeks  
and gremolata

Spiced cider braised pork belly,  
crushed winter roots,  
Brussel tops, Bramley apple  
and rosemary sauce

Slow cooked beef, star anise  
and parsnip suet pie, crushed  
winter roots, Brussel tops

## PUDDINGS

Christmas pudding, spiced syrup,  
brandy butter ice cream

Vegan chocolate brownie,  
dairy free yogurt, cranberries,  
hazelnuts, walnuts

Spiced winter fruit Bakewell,  
clotted cream

Blue Monday cheese, quince jelly,  
celery, seeded crackers

Salted chocolate and cranberry  
tart, caramel ice cream

**3 courses £35**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.




We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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