

Christmas Day

12:30 – 14:00

£69 per person

Amuse Bouche
confit duck crostini

Starters

Root vegetable & cumin soup
parsley dumplings & homemade bread roll

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Local game ballotine
root vegetable remoulade
& toasted sourdough



Home hot-smoked salmon
radish, cucumber & fennel salad

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Roast beetroot
fresh horseradish, rocket,
halloumi & chive salad

To follow

Gin & tonic sorbet

Mains

Roast breast of local turkey
all the traditional trimmings

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Pan-fried hake
herb-crushed potato & parsley velouté



Duo of Badminton venison
braised red cabbage & chocolate jus

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Mixed seed & nut gnocchi
wild mushrooms, leek & parmesan

Puddings

Christmas pudding
brandy sauce

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Dark chocolate, caramel & orange tart
honeycomb ice cream



Iced dark & white chocolate parfait
candied oranges

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Selection of local cheese
homemade fig chutney

Tea, coffee & mince pies

A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £30 per person is required at the time of the booking. 100% of the deposit is non-refundable. Pre-orders must be received 10 days prior the date of the event.