

Christmas Day

£69

Amuse-bouche

Confit duck crostini

Starters

Spiced squash & coriander soup, homemade bread roll

Home-smoked duck breast, Asian salad, soy & ginger dressing

Hot home-smoked salmon, radish, cucumber & fennel salad

Goat's curd, charred squash, pickled shimejis, crispy sage dumplings

To Follow

Gin, tonic & lime sorbet

Mains

Roasted breast of local turkey, with all the traditional trimmings
Pan-fried sea bream, confit artichoke, chestnut mushrooms, parsley pesto
Braised haunch of Badminton venison, celeriac purée, braised red cabbage, roasted chestnuts
Roasted pepper, basil & parmesan arancini, roasted Provençal vegetables

Puddings

Christmas pudding & brandy sauce

Dark chocolate, caramel & orange fondant, honeycomb ice cream

Tonka bean panna cotta, spiced fruits, shortbread

Selection of local cheeses, fig chutney

Tea, coffee & mince pies

A discretionary 10% service charge will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.