

# Christmas Day Menu

## To Begin

**French Onion Soup with Croutons** (v / ve / df / gfo)

## To Follow

**Pressed Terrine with Duck and Truffle** (gfo)

Toasted Sourdough and Dressed Baby Leaves

**Beetroot Terrine** (v / gfo)

Toasted Sourdough and Dressed Leaves

**Smoked Salmon Carpaccio** (gfo)

Wild Rocket, Capers, Olive Oil, Herb Dressing and Toasted Sourdough

## Main Course

**Roast Turkey** (gf)

Roast Breast of Turkey, Homemade Stuffing and Bacon,  
Rosemary and Garlic Roast Potatoes, Seasonal Vegetables and Gravy

**Savoury Mushroom and Chickpea Wellington** (v / ve)

Rosemary and Garlic Roast Potatoes, Seasonal Vegetables and Gravy

**Roast Sirloin of Beef** (gfo)

Roast Aberdeen Angus Beef, Rosemary and Garlic Roasted Potatoes,  
Seasonal Vegetables, Yorkshire Pudding and Gravy

**Roasted Salmon Fillet** (gf)

Roasted Salmon Fillet, Dauphinoise Potatoes and Lemon,  
Chive and Caper Butter Sauce with Seasonal Vegetables

## Desserts

**Traditional Christmas Pudding** (v / gfo)

Brandy Crème Anglaise

**White Chocolate And Raspberry Cheesecake**

With Raspberry Coulis and Berries

**Chocolate Truffle Torte**

Whipped Cream

**Selection of Vegan Sorbets** (v / ve / df / gf)

Selection of Vegan Sorbets

**Selection of West Country Cheeses** (v)

Biscuits and Red Onion Chutney

## To Finish

Tea and Coffee

**£95 Per Person**

(v) = vegetarian (ve) = vegan (gf) = gluten free (gfo) = gluten free option (df) = dairy free (dfo) = dairy free option (vo) = vegetarian option (veo) = vegan option

If you are ordering for someone who has a food allergy or intolerance, please let us know.

We cater for a number of dietary requirements, please let us know if you or any of your guests have any allergies. We want to make sure there is something for everyone on our menu, whatever your dietary requirements. Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.