

# CHRISTMAS DAY LUNCH MENU

**Celeriac and Jerusalem Artichoke Soup**  
With house Focaccia bread **v ve df gfo**

**Smoked Salmon Carpaccio**  
With pickled cucumber, shallots and dill, sourdough croutons **gfo**

**Wild Mushroom, Spinach and Smoked Cheddar Tartlet**  
With dressed leaves and rocket pesto **v veo gfo**

**Smooth Duck and Foie Gras Pâté**  
Pear and fig chutney, warm brioche toast **gfo**

**Hand-carved Local Roast Turkey Breast**  
Chestnut stuffing, pigs in blankets, honey and mustard roast parsnips,  
roast potatoes, seasonal vegetables and gravy **gf df**

**Roast Sirloin of Beef**  
Aberdeen Angus Beef, Yorkshire pudding, roast potatoes,  
seasonal vegetables, red wine gravy **gfo dfo**

**Baked Fillet of Herb-crusted Cod**  
Crushed new potatoes, seasonal vegetables, tomato and dill hollandaise **gf dfo**

**Gnocchi and Butternut Squash Gratin**  
Roast red onions, pinenuts and crispy sage **v veo gf**

**Traditional Christmas Pudding**  
Brandy crème anglaise **v gfo**

**Dark Chocolate Tart**  
White chocolate snow and cherry sorbet **v gfo**

**Sticky Banana and Pecan Nut Pudding**  
Toffee sauce and vanilla ice cream **v veo gf**

**Selection of fine West Country Cheeses**  
Crackers, grapes, celery and chutney **v gfo**

**Tea, Coffee and  
Mince Pies to finish**

**£99**  
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 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.