



Christmas Celebration Menu

To Start

Celery & celeriac soup (vg opt) (gf opt)
Toasted hazelnuts, apple matchsticks & truffle

Duck liver parfait (gf opt)
Onion jam, melba toast, torched plum

Beetroot cured Chalkstream trout (gf opt)
Pickled beets, horseradish yoghurt, soda bread

Pear & whipped ricotta salad (vg opt) (gf)
Pomegranate, toasted walnuts & honey

For Main

Roast breast of free-range turkey (gf opt)
Bacon wrapped chipolata, cranberry sauce, sausage & sage stuffing, celeriac purée, turkey jus

Grilled Cornish plaice (gf)
Warm tartare sauce, samphire, crispy plaice goujon, potato galette

Braised Stokes Marsh Farm shin of beef (gf opt)
Roast shallot, beef dripping carrot, pastry crisp, beef jus

Twice baked Old Winchester cheese soufflé (vg)
Triple cooked parsnips, chive cream sauce, watercress & crispy shallot salad

*All mains served with garlic roasted potatoes, honey roasted roots,
Brussel sprouts & chestnuts*

For Dessert

Christmas pudding crumble tartlet
Brandy crème Anglaise


Milk toffee tart
Orange tuille & orange sorbet

Peppermint chocolate mousse (vg) (gf)
Honeycomb, candied pecans, sherry caramel

Godminster mature cheddar & Shropshire blue (gf)
Pear chutney & seeded crackers

£45 per person

*Monday 25th November - Monday 23rd December
Bookings & pre-orders only.*



A discretionary service charge of 10% will be added to the bill.
If you have any food allergy or intolerance query, please speak to a member of the team.