

## Christmas Day Menu

*Five courses £90 with Champagne upon arrival, £25 for under 12's*

### On arrival

Selection of cold meats, char-grilled vegetables, pickles, homemade breads

### Starter

Beetroot cured salmon, charred cucumber, horseradish crème fraiche, crispy skin & fresh dill

Crisp fried Somerset goats cheese, toasted hazelnut crumb, roasted squash & radicchio salad

Duck liver parfait, spiced pear chutney & toasted sourdough

Curried parsnip soup, parsnip crisp, curry oil, turmeric bread

Partridge, blackberry & chicory salad, roasted rice, serrano ham, sherry vinegar

### Main

All served with seasonal vegetables

Roast turkey chestnut, apricot & sage stuffing, pigs in blankets, bread sauce, cranberry gravy

Slow cooked beef shin, bath blue & bone marrow croquette, horseradish mash, roasted caraway carrots, ale gravy

Roasted squash & black cabbage wellington, creamed mustard leeks, black truffle, chives

Roasted Brixham hake, creamed celeriac, charred green onions, cockles & brown shrimps

Toasted red quinoa, chopped superfood salad, toasted seeds, pomegranate & mint

### Dessert

Christmas pudding, rum & raisin ice cream, brandy custard

Poached pear, blackberry sorbet, hazelnut brittle, vanilla syrup

Dark chocolate & orange torte, mandarin ice cream, candied clementine

Sticky toffee pudding, clotted cream ice cream, toffee sauce, honey comb

### Cheese, biscuits, homemade chutney

### Warm mince pies