

On arrival, enjoy our chef's amuse bouche (v)

STARTERS

DUCK DUO* Duck liver & port parfait and a duck & mandarin croquette, served with toasted brioche and spiced fruit chutney

CREAMED GOAT'S CHEESE with a roasted pepper & pickled watermelon salsa, blackcurrant curd, crunchy seeds and toast

BEEF CARPACCIO served with capers, parmesan, truffle oil & radish

SEARED SCALLOPS wild Atlantic scallops with chorizo, pico de gallo & herbs

SEAFOOD PLATTER (*For two people to share*) pan fried scallops & pancetta, Szechuan pepper squid, king prawns with burnt butter mayo, Devon crab mayo, mixed rustic bread & butter

ORANGE, FENNEL & DILL CURED SALMON served with toasts & an avocado dressing

CAULIFLOWER SOUP[†] with crispy sage & hazelnuts served with warm rustic bread & Netherend Farm salted butter (v) or olive oil & balsamic (ve)

MAIN DISHES

ROASTED TURKEY with a cranberry pastry parcel, lemon & thyme stuffing, Cumberland pig in blankets, beef dripping roasted potatoes, seasonal vegetables & gravy

FILLET BEEF WELLINGTON* with beef dripping roasted potatoes, seasonal vegetables, bread sauce & a Bordelaise sauce

HALIBUT WRAPPED IN PROSCIUTTO* with samphire & spring onion hash and a lobster & Champagne butter sauce. Served with baby potatoes and seasonal vegetables

CHARGRILLED BRITISH VENISON* with a black cherry Bordelaise sauce, dauphinoise potatoes, red cabbage & beetroot purée and seasonal vegetables

PORTOBELLO MUSHROOM WELLINGTON with tenderstem broccoli, sprouts, roast parsnips, carrots and a vegan gravy (ve)

ROASTED FOUR BONE RACK OF LAMB* with a squash purée, chorizo, Bordelaise sauce & herb oil

DESSERTS

BLUEBERRY POLENTA CAKE with berry compôte & vegan ice cream (ve)

CARAMELISED BRANDY SNAP CRÈME BRÛLÉE with home-baked vanilla sable biscuits (v)

CHRISTMAS PUDDING†** filled with vine fruits, almonds and rum, served with brandy sauce (v)
vegan option available (ve)

CHOCOLATE BAUBLE filled with red velvet sponge and vanilla ice cream. Served with raspberries, Oreo® crumb & a Devon cream toffee sauce (v)

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce, honeycomb ice cream and brandy snap crumb (v)

APPLE STRUDEL TARTLET with a salted caramel sauce, fresh blackberries and creamy custard (v)

HOUSE CHEESE BOARD a selection of British cheeses with Fudge's savoury biscuits, grapes, celery and chutney

To finish a selection of Green & Black's chocolates

AN EXTRA SPECIAL CHRISTMAS DAY EXPERIENCE £99.50^{PP}

Treat you and your loved ones to our extra special Christmas Day package which includes a glass of Moët & Chandon for each guest on arrival, a selection of rustic breads and olives to start followed by 4 courses from the above menu, Green & Black's chocolates and a perfectly prepared cocktail of your choice to finish.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining.

*Contains alcohol. †Contains tree nuts and/or peanuts. (v) = made with vegetarian ingredients. (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. All bookings remain provisional at the current time and cannot be confirmed fully until the UK Government provides updated guidance. Once this is the case we will contact you to confirm the details of your booking. Your deposit will remain safe and in the unfortunate event that your booking cannot proceed, we will refund your deposit in full, using the original method of payment.