

YOUR CHOICE OF

FEAST

FROM HERE

CREATE

WITH FRIENDS AND

DRINKS

COME

CELEBRATE



CHRISTMAS

DAY

MENU

Starter

Roasted tomato and basil soup with herb croutons and crema di pecorino.

Seared scallop and pancetta brochette on a herb citrus salad seasoned with wild fennel pollen.

Baked goats cheese crottin in herb dust on beetroot carpaccio with roasted red peppers, white onion and grape jelly.

Traditional Severn & Wye smoked salmon with chopped crispy capers and lemon gremolata.

Seared pigeon breast marinated in honey and Szechuan pepper on a pancetta and Savoy cabbage gallette with a pomegranate dressing.

Main

Roast turkey with apricot stuffing, bread sauce, cranberry sauce, bacon wrapped chipolata and fluffy duck fat roasted potatoes.

Whole fresh Lobster Thermidor with a parmesan pangrattato and minted baby potatoes.

Flat mushroom and hummus pithivier, baked in puff pastry with a pistachio pesto and confit tomatoes.

Beef fillet Wellington with duxelle, truffle and Madeira jus.

All main courses served with Brussels sprouts in pancetta butter, carrots and broccoli.

Dessert

Sticky Dicky Christmas pudding with brandy sauce.

Mulled poached pear brûlée.

Mince pie and brandy Eton Mess with spicy plum compote.

Chocolate fondant topped with chocolate gelato and coffee syrup.

Selection of cheeses with Fudges cheese biscuits, grapes and celery.

3 courses £69.00