



# Christmas Day

## For the Table

Warm roasted sourdough loaf, smoked butter, marinated olives, olive oil & aged balsamic (GO)

## Starters

Honey roasted parsnip & thyme soup, curry oil, warm sourdough

Smoked salmon, prawn, dill & cream cheese roulade, souse cucumber pearls, lemon gel, crouton

Smoked duck breast, fig frisée, blackberry & red wine reduction

## Mains

Roasted native breed turkey, pigs in blankets, crispy roast potatoes, thyme & shallot bread sauce\*

Butternut squash, lentil & almond wellington, vegan sausage, sauté garlic wild mushrooms, roasted potatoes & herbs\*

7oz Fillet of Dry-Aged Native Breed Beef (GF)  
Creamed mash potatoes, baby garden vegetables

Herb-Crusted Stone Bass Fillet  
Light haricot bean & blushed tomato cassoulet, nduja, red wine jus

\*Served with glazed parsnips & carrots, bacon & chestnut sprouts, grilled broccoli & leeks homemade cranberry sauce, real gravy

## Desserts


Traditional Christmas pudding, sweet vanilla, orange & brandy crème anglaise

Hazelnut crusted brownie, praline, black cherry gel, chocolate sorbet

Cinnamon crème brûlée, clementine compote, gingerbread man

Oxford blue cheese & Cotswold brie, homemade spiced nuts, warm truffle honey, crackers & apple

There is a optional 12% gratuity on all Christmas and festive menus which is automatically added to your bill. V - vegetarian, VG - vegan, NG - Non-gluten-containing ingredients





*Christmas Day*

