



Christmas Day Menu

Amuse bouche

Chapel & Swan smoked salmon fresh horseradish, beetroot ketchup, pickled fennel

Whipped smoked tofu & caramelised cauliflower crispy leaves, radicchio, fig, sage oil *vg v*

Starters

Roasted wild mushroom soup sauté enoki, chestnut crumb, black truffle cream, warm baguette *vg v*

King prawn cocktail Connie Glaze Marie rose, dill, lemon & sourdough

Pan fried breast of Wiltshire pigeon red cabbage kraut, quail scotch egg

Duck & truffle terrine pickled celeriac, Mena Dhu onion chutney, sea salt crostini

Mains

Roast turkey crown pigs in blankets, pork & cranberry stuffing, Duck fat potatoes, rich sage gravy & carvery vegetables

28 Day Aged Sirloin Yorkshire pudding, Duck fat potatoes, rich gravy & carvery vegetables

Vegan feta, pearl barley, spinach & pumpkin seed pithivier served with a choice of vegetables from our carvery *vg v*

Chalk stream trout & spinach wellington dill & lemon hollandaise with a choice of vegetables

Celeriac & tarragon risotto chestnut crumb, shaved parmesan *v*

Desserts

Chocolate orange torte black forest compote, cinnamon whipped cream, Kirsh cherries *vg v*

Traditional Christmas pudding toasted flaked almonds, brandy sauce & redcurrants *v*

Apple tart tatin gingerbread ice cream, miso caramel, frosted pecans *v*

Cornish brie & Davidstow cheddar onion chutney, Braeburn apple, grapes & biscuits



Inform us of any allergies before placing your order - not all ingredients are listed. Allergen information is available via the QR code. We cannot guarantee the total absence of allergens. v: vegetarian, vg: vegan