STARTERS

Wild Mushroom & Truffle Soup VEA/NGA
Truffle oil, roasted hazelnuts, salted parsnip crisps, wild mushroom & thyme layered focaccia bread

King Prawn & Smoked Salmon Cocktail NGA
Severn & Wye smoked salmon, Bloody Mary mayonnaise, shredded gem lettuce, diced cucumber, tomato & avocado, lemon, sourdough bread, salted butter

Heritage Tomato Tartare V/NGA
Pickled red onion, Parmesan thins, St. Ewe egg yolk fritter, balsamic reduction

Pan-Seared Scallops NGA
Pea purée, buttery fondant potato, garden peas, pea shoots, chervil oil, prosciutto crumb

Beef Carpaccio NGA
Rocket, Parmesan, olive oil, confit cherry tomatoes, Maldon sea salt, green peppercorns

MAINS

All served with thyme roasted carrots & parsnips, buttered tenderstem broccoli, Brussels sprouts

Roast British Turkey NGA
Roast Maris Piper potatoes, béarnaise butter sprouts, Old Spot sausage wrapped in smoked bacon, cranberry & chestnut stuffing, rich roast gravy

Beef Fillet Wellington
Celeriac & potato purée, sautéed kale & spinach, red wine & redcurrant jus

Duo of Duck NGA
Pan-seared duck breast, mini duck "shepherd's" pie, buttery fondant potato, red wine jus

Oven-Roasted Turbot NGA
Potato & cavolo nero scallop, spinach & garlic cream sauce, tarragon oil, caramelised lemon

Roast Heritage Squash VE/NGA
Quinoa, root vegetable & cranberry stuffing, buttery fondant potato, wild mushroom jus

DESSERTS

Stronghart Christmas Pudding V
Brandy butter, mulled cranberry & orange compote, cinnamon whipped cream, brandy snap

Espresso & Hazelnut Cheesecake V
Belgian chocolate shavings, brandy snap, oat crumb

Dark Chocolate Tart VEA/NGA
Dark chocolate pastry, caramel, dark chocolate ganache, clotted cream ice cream

Morello Cherry Pavlova V/NGA
Morello cherry compote, whipped vanilla cream, clotted cream ice cream, raspberry coulis

Treacle Tart & Yorkshire Blue Cheese V
Toasted walnuts, Roquito chilli honey, Maldon sea salt

Tea or coffee, luxury chocolate truffles (V) and a mini mince pie NGA

3 COURSES £100

£25pp deposit.

CHRISTMAS DAY MENU

SCAN TO BOOK

£25pp deposit. Full payment and menu pre-order due by 26th November. V Suitable for vegetarians. VE Suitable for vegans. NGA Non-gluten option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. A 10% discretionary service charge will be added to the final bill. All tips are retained by the grateful team.