

Christmas Day Lunch Menu

White onion & cider veloute, plant based thyme cream
(Ve, C)

Treacle cured Scottish salmon fillet, scorched spring onion, beetroot compote, beetroot puree, crispy onion flakes, onion oil
(F, G, Sd)

Baby winter vegetable garden, baragole gel, mushroom soil, heritage carrot puree & crisps
(Ve, Sd, G)



Virgin mojito sorbet, lime sorbet, mint syrup, baby mint
(V)



Roasted turkey, cranberry & sage stuffing, chipolatas, herb roasted potatoes, turkey gravy
(G, Sd, E)

Seared halibut fillet, tempura oyster, clementine fish cream sauce, buttered kale
(F, D, M, Sd, G)

Plant based cauliflower cheese suet pudding, sauteed spinach, pommes puree, grain mustard cream sauce
(G, Sd, Ve, Mu)

(All dishes come with herb roast potatoes)

All main courses accompanied with:
Brussels sprouts with chestnuts and bacon (N)
Braised red cabbage & apple (Ve, Sd)
Maple glazed carrots & parsnips (Ve)



Traditional Christmas pudding, cranberry, orange & almond granola, brandy sauce
(G, D, E, Sd)

Plant based chocolate & orange curd, jaffa macaron, orange compote
(Ve, S)

Sherry trifle, black forest yule log, crispy spiced apple cheesecake profiterole, amarena cherry gel
(G, D, E, S, N, Sd)

Vintage Godminster cheddar, pineapple chutney, fig paste, grapes, celery, sourdough crisp breads
(G, D, C, Sd)

Please refer to website for allergen key