



Christmas Day Lunch

As a hotel, we do not resell your table for another time slot. The table is yours for the afternoon. Please note that if you are late for your reservation, your booking will be moved to the next available time slot. **Dining Times:** 12:15pm | 12:45pm | 1:15pm | 1:45pm | 2:15pm | 2:45pm

Entertainment
by
Matty the Magician

Adults £95.00 per person

Children 3 to 12 years old £42.50 per person

Amuse Bouche

Smoked haddock & mature cheddar tartlet

Wild mushroom, leek & mature cheddar tartlet (V)

Starters

Celeriac & truffle velouté, blue cheese puff pastry straws (V/GF without puff pastry straws)

Smoked salmon and crab pate, pickled cucumber, dill crème fraiche, lemon gel, sourdough toast (Gf without sourdough)

Confit duck, caramelised pear and chestnut ballotine, quince puree, honey pickled vegetables, toasted brioche

Main Course

Roast turkey, apricot and thyme stuffing, pig in blanket, roast potatoes, Brussel sprouts, roasted root vegetables and traditional gravy

Beef Wellington, truffle mash, green beans, roasted root vegetables, rosemary red wine jus

Baked loin of cod, parsley crumb, colcannon potato, green beans, roasted root vegetables, white wine chive cream sauce (Gf without parsley crumb)

Honey roasted pumpkin, Somerset brie, savoy cabbage & chestnut pithivier, truffle mash, green beans and roasted root vegetables, white wine chive cream sauce (V)

Desserts

Traditional Christmas pudding, brandy sauce

Pannetone bread & butter pudding, spiced rum anglaise

Lemon tart, meringue, fresh berries and Chantilly cream

