

christmas day

12pm - 3pm

Amouse bouche - wild mushroom cappuccino

from the pantry

Pressed Wiltshire game & chestnut terrine, spiced apple, cottage cheese, rye bread

Parsnip soup, pumpkin seed & olive biscuits

Potted crayfish & Scottish salmon, horseradish focaccia, pickled cucumber, cucumber sorbet

Champagne sorbet

from the kitchen

Black garlic infused braised Woolley Park Farm turkey breast, cranberry & chestnut ballotine, wood roasted chipolatas, roasted potatoes, orange infused red cabbage

Rare Somerset beef wellington, roasted potatoes, walnut & pumpkin puree, malt glazed winter concasse, shiraz jus

Pan roasted monkfish, Wiltshire ham, buttered cauliflower, dauphinoise potatoes

Chardonnay sauce

Butternut squash & celeriac pithivier, beetroot puree, pearl barley risotto

from the larder

Homemade Christmas pudding, brandy sauce, rum & raisin ice cream

Lemon posset & white chocolate mousse, glazed pineapple

Trio of chocolate, borrozzi torte & tonic cherry compote, chocolate sorbet, chocolate tart, white chocolate sauce

Selection of west country cheeses, Bath soft, Godminster cheddar, Basset blue, fig & celery chutney

All ingredients are locally sourced and freshly prepared on site. Please let us know if you have any allergies or dietary requirements prior to booking your Christmas Break. Vegetarian & vegan options are available on request.