CHRISTMAS CELEBRATION MENU

STARTERS

CURRIED RED LENTIL, PARSNIP AND APPLE SOUP

STILTON, FIG AND ENDIVE SALAD Caramelised pecan nuts

HAM HOCK, APRICOT AND PARMA HAM TERRINE Toasted brioche and winter fruit chutney

SEVERN AND WYE HERB CURED SALMON Horseradish crème fraîche and pumpernickel

MAINS

BALLOTINE OF FREE RANGE TURKEY Prosciutto, cranberry and orange stuffing bread sauce and cranberry compote

SLOW ROASTED USDA BEEF BRISKET Jerusalem artichoke purée and roast salsify

PAN-FRIED COD Iberico chorizo, red pepper, chickpea and black olive ragù

> DOLCELATTE AND WALNUT TORTELLINI Pickled beetroot vinaigrette

All served with Red Rooster roast potatoes, honey roasted winter roots and buttered Brussels sprouts

DESSERTS

CLASSIC CHRISTMAS PUDDING Cointreau custard

LEMON POSSET AND RASPBERRY TRIFLE Petite meringues and Thai basil

VALRHONA DARK CHOCOLATE TORTE Crème fraîche and lime confit

> ARTISAN CHEESE SLATE Crackers and quince

COFFEE, TEA AND MINCE PIES

A discretionary service charge will be added to your bill. For dietary requirements or allergy information, please speak with our staff before ordering.

