



# CHRISTMAS 2019 DINNER £35.00

sourdough & cultured butter

~

## **provençal style fish soup**

aioli, rouille, crouton

## **terrine of wild game & tamworth pork**

celeriac remoulade, cornichons, brioche

## **winter salad**

escarole, endive, roquefort, pear & walnut

## **severn & wye smoked salmon**

soda bread, chopped egg, caviar

~

## **butter roasted norfolk turkey**

goose fat potato cake, chestnuts, stuffing, pigs in blankets

## **slow cooked cheeks of devon red beef**

caramelised winter vegetables, horseradish

## **scottish halibut**

buttered leeks, pomme 'joel robuchon', fine herbs

## **delica pumpkin**

fried polenta, sage, brown butter, goats curd

~

## **caramelized rice pudding**

prunes, armagnac & custard

## **st emilion au chocolat**

bitter chocolate cake, rum, amaretti biscuits, creme fraiche

## **quince & almond tart**

poached quince, vanilla ice cream

## **colston bassett stilton**

fig chutney, crackers

~

coffee & petit four



**please notify your server of any allergies or dietary requirements**  
12.5% discretionary service charge will be added to tables of 8 or more