

Christmas Day

5 course Christmas Day lunch is served at 1pm & 3:30pm

Non Package Residents: £110 per adult & £49.95 per child (Under 3's free)

Amuse bouche	Parmesan & Chive Gougère <i>roasted tomato confit</i>	🌱
	Rosary Goats Cheese <i>roasted pear, candied pecan nuts & maple dressing</i>	🌱
Starter	Chicken & Venison Terrine <i>wild mushroom salad, garlic & herb croute</i>	GFA
	Scallop & Prawn Gratin <i>lobster cream & caviar</i>	🌱
Soup	Roasted Celeriac & Hazelnut Soup <i>white truffle oil</i>	🌱 🌱
	Traditional Roast Turkey Breast <i>chipolata, chestnut stuffing, cranberry sauce & pan gravy</i>	GFA
Main	Pan Seared Atlantic Halibut <i>confit tomato, caper butter sauce</i>	🌱
	Medallions of West Country 28 Day Aged Beef Fillet <i>rioja jus, roasted shallots, truffle bearnaise</i>	GFA
Dessert	Butternut Squash <i>chestnut & cranberry tart, wild mushroom fricassee</i>	🌱
	Old Fashioned Style Christmas Pudding <i>brandy sauce & brandy butter</i>	🌱 GFA
	Trio of Chocolate <i>profiterole, chocolate brownie & milk chocolate truffle, tia maria cream</i>	🌱 GFA
	Baileys & Vanilla Cheesecake <i>caramelised biscuit crumb, salted caramel</i>	🌱
Finish	Selection of West Country Dairy Cheeses <i>apple chutney, celery, walnuts & biscuits</i>	VA GFA
	Coffee, Mini Mince Pies & Winter Spiced Fudge	🌱 GFA

Key: 🌱 Vegan 🌱 Vegetarian 🌱 Gluten Free VA Vegetarian Available GFA Gluten Free Available

Allergies or Intolerances Notice

Please be advised that food preparation may contain these ingredients, milk, eggs, wheat, soybean, peanuts, fish, and shellfish. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.