

# Christmas Day

Non-resident 5 course Christmas day lunch | £110 per adult | £55 per child

Served from 12pm - 3pm | Including a glass of champagne per adult on arrival

<i>Amuse bouche</i>	Smoked Salmon & Cream Cheese Lollipop <i>caviar &amp; dill</i>	VGA GFA
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<i>Starter</i>	Pressed Duck Confit Rillettes <i>black cherry vinaigrette, celeriac remoulade &amp; orange gel</i>	GF
	Mackerel & Black Seaweed Roulade <i>balsamic cherry tomatoes, crispy leek, parsley dressing</i>	GF
	Wild Mushroom & Truffle Pâté <i>roasted garlic croutes, pickled shallots</i>	VGA GFA
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<i>Soup</i>	Roasted Parsnip & Cider Soup <i>cheddar cheese &amp; apple croutons</i>	VGA GFA
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<i>Main</i>	Traditional Roast Turkey Breast <i>pig in blanket, chestnut &amp; cranberry stuffing, pan gravy</i>	GFA
	Paupiette of Local Turbot Fillet <i>vermouth cream, lobster &amp; caviar</i>	GF
	Roasted Chestnut & Butternut Squash Wellington <i>spinach, cranberries &amp; sage gravy</i>	V
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<i>Dessert</i>	Traditional Christmas Pudding <i>brandy sauce &amp; Cornish clotted cream</i>	VGA GFA
	Panettone Semifreddo <i>mulled berry fruit compote</i>	V
	Milk Chocolate Truffle <i>almond tuile, coffee cream</i>	V GFA
	Westcountry Cheeseboard <i>biscuits, winter chutney &amp; grapes</i>	V GFA
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<i>To Finish</i>	Coffee <i>served with mini mince pies &amp; chocolate truffles</i>	VGA GFA

Key:  Vegan  Vegetarian  Gluten Free **VGA** Vegan 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.