



Christmas Day Menu

Saturday, December 25th
£120 per guest | £45 children under 10

CHRISTMAS SPIRIT

Mulled wine / brandy / port / grated dark chocolate
Our naughty hot chocolate.

choose one dish from each section

TWICE BAKED KEEN'S CHEDDAR SOUFFLE (v)

shaved winter truffle

CELERIAC & RUSSET APPLE SOUP (v)

roasted walnuts & Hillfarm rapeseed oil

LOBSTER COCKTAIL

Marie Rose sauce, horseradish, Exmoor caviar



KELLY BRONZE ROAST TURKEY

stuffing, duck fat roasted potatoes, cranberry sauce,
all the trimmings

ROASTED FILLET OF HALIBUT

beurre blanc, sea vegetables

BLACK TRUFFLE & WILD MUSHROOM RISOTTO

Champagne, Parmesan



MULLED WINE POACHED PEAR

roasted pear purée, vanilla ice cream

HOMEMADE CHRISTMAS PUDDING

brandy custard, redcurrants

CHOCOLATE & CHERRY ROULADE

cherry ice cream, chocolate crumb



BRITISH CHEESE PLATE (v)

Stilton, Somerset membrillo, crackers

COFFEE & MINCE PIES (v)

Executive Chef Elliott Grover
Please direct any enquiries related to food allergies or intolerance prior to ordering to your host.