



Christmas Day Lunch

Starters

Lightly smoked salmon and mackerel roll

smoked salmon, lime crème fraiche, fennel slaw, anchovy bonbon (F,Su,M,G,E)

Leek and basil soup

warm poached hen egg, softened leek (V,M,E)

Wiltshire game pressing

Whipped duck pate, scorched onion gel, quail egg, beer pickled shallot (M,E,Su)

Main Courses

Roast turkey

fondant potato, savoy, honey roast carrot, maple parsnip, Cumberland pig in blanket, stuffing
sauces: cranberry jelly, turkey gravy, brioche sauce (G,Ce,L,E,M,Su,L,N)

Dry aged beef fillet

black truffle mash, colcannon mash, wild mushroom gratin, shaved chestnut mushrooms
(F,M,E,G,Su,Ce)

Handmade gnocchi

pumpkin puree, crumbled golden cross, parmesan, pine nut pesto (V,M,E,G,Su,N)

Creamed Brussel sprouts served for your table

Desserts

Cherry amaretto Christmas pudding

vanilla and brandy custard (M,E,G,N,Su,So)

White chocolate and mango tart

bitter chocolate ice cream (M,E,G,So)

Colston Bassett Stilton – soaked in Taylors 10yr old Port

red onion chutney, quince paste, Dorset crackers, grapes (M,E,G,Se,Ce)

Tea, Coffee & Mince Pies

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free