



Christmas Day | Lunch Menu 2025

Glass of Champagne on arrival.

Basket of Artisan Breads V

Amuse-Bouche Carpaccio of Local Venison, Frisse,
Parsnip, Walnut, Capers GF

Starters

Chestnut Velouté, Truffle Oil, Sage Crisps V GF
Smoked Salmon Mousse, Salmon Caviar, Avocado & Cucumber Salsa,
Micro Roquette GF

Confit Duck Leg & Foie Gras Rillettes, Pear Purée, Salsify Crisps,
Pea Shoots, Madeira Caramel GF

Fish Course Fillet of Seatrout, Crushed New Potatoes, Crème Fraiche, Chive,
Lemon, Black Olive Tapenade GF

Main Course

Traditional Roast Turkey, Chestnut Stuffing, Duck Fat Roasted Potatoes, Sausage Meat,
Pigs in Blankets, Rich Roast Gravy - Bread Sauce on request

Portobello Mushroom & Spinach Wellington, Hasselback Potatoes, Creamed Leeks, Vegetable Gravy VG

Desserts

Christmas Pudding, Brandy Sauce, Redcurrants V Dark Chocolate Marquise,
Mulled Fruits, Chantilly Cream V GF

Baked Vanilla Cheesecake on pressed Panettone, Crème Anglaise, Pistachio, Griottine Cherries V

Optional Westcountry Cheese Course £15 per person, including a glass of Taylor's port V
Alternatively, have cheese & biscuits as your dessert Coffee, Petit Fours & Mince Pie V

£125.00 per person

Price inclusive of a 12.5% service charge. All gratuities go to our staff.

V - Vegetarian | VG Vegan Available | GF - Gluten Free

Disclaimer: Our kitchen is NOT an allergy-free kitchen.

While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously.

We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions. If you have any food allergies or food intolerances, please ask a member of the events team about the ingredients in meals before placing your order.

Alternative dishes made to suit dietary requirements will incur an additional £2.50 charge.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.

Please note menu may be subject to change. All menu selections & any special dietary/allergy requirements must be pre ordered no later than 14 days prior to the event.

A non-refundable deposit of £25.00 per person is required to confirm the booking,
no later than 14 days prior – this is non refundable after 72 hours prior.

Same day cancellation – Full charge applies.

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