

# CHRISTMAS DAY MENU

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## CANAPÉS

Smoked salmon mousse, caviar & fennel  
Bocconcini, salt-baked beetroot tartare (v/gf)  
Crispy ham hock, black pudding & apple  
Salt-baked beetroot tartare (v/df/gf)

## STARTERS

Roast autumn gold pumpkin soup, coconut Calvados crème fraiche (pb/df)  
Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly  
Wild mushrooms, fried duck egg, truffle, walnuts, Brussels sprouts (v/df/gf)  
Fuller's River Test smoked trout, apple, fennel & dill salad, sourdough (df)

## MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,  
cranberry & mandarin jam (df/gf)  
Owton's dry-aged beef Wellington, roasted shallot, heritage carrot, Madeira jus  
(Can be made gluten free on request)  
Pan-roasted salmon fillet, braised fennel, peppers, tomatoes, olives, capers, lemon (gf)  
Squash, pine nut & spinach Wellington, tenderstem broccoli & blue cheese sauce (v)  
Served with sharing plates of roast potatoes & a selection of seasonal vegetables (pb/df/gf)

## PUDDINGS

Fuller's Black Cab Christmas pudding, Fuller's brandy butter ice cream (v)  
Set milk chocolate parfait, raspberries, honeycomb & Fuller's raspberry sorbet (v/gf)  
Roasted Cox apple, cinnamon & vanilla crumble (pb/df)  
Rum baba, rum syrup, Chantilly cream (v)

English breakfast tea

Americano

Chocolate truffle (v/gf)

£65pp

Children under 12

£32.50pp



If you require information regarding the presence of allergens in any of our food or drink, please ask your server.  
While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination.  
(v) vegetarian (pb) plant-based (df) dairy free (gf) gluten free. Discretionary service charge of 12.5% may be added, ask for details.