



CHRISTMAS DAY

CANAPES

Thienot Brut Champagne NV & chefs canape selection

TO BEGIN

Cider & onion veloute (vg)

Devon cider, BBQ onions cooked in their skins, chive, Keens cheddar palmier

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Smoked ham hock terrine

Smoked ham hock terrine, salt baked pineapple, malt loaf

TO FOLLOW

Roast Spring Field Farm turkey

Served with pigs in blankets, duck fat roast potatoes, cranberry & pumpkin seed stuffing, honey glazed root vegetables, brussels sprouts roasted in a chestnut & bacon butter, braised spiced red cabbage

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Maple roasted spiced cauliflower (vg)

Cauliflower marinated & roasted whole, whipped sesame tofu, pickled pearl onions

TO CONTINUE

Christmas pudding

Gara Christmas pudding, calvados custard, warm granola

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White chocolate brulee

Passionfruit & white chocolate brulee, shortbread

TO FINISH

Truffle baron bigod

Local honey

COFFEE & SOMETHING SWEET

Vegetarian (v) Vegan (vg) Gluten Free (gf)

All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team