

CHRISTMAS DAY MENU

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)

£70pp

Children under 12

£35pp



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.