



# CHRISTMAS DAY LUNCH MENU

## Amuse - Bouche

### Somerset Mature Cheddar Sausage (V)

Leeks, tomato vinaigrette (VE available - Tomato Bruschetta)

## Starters

### Scallops & Black Pudding

Crisp bacon, cauliflower purée, truffle oil

### Salt Baked Beetroot

& Goat's Cheese Salad (V) Candied walnuts,  
Merlot dressing (VE available)

### Cappuccino of Mushroom Velouté (V)

Woodland mushrooms, chervil, extra virgin olive oil

**Finest Quality Smoked Salmon Properly garnished,**  
lemon, brown bread & butter

## Mains

### British Reared

### Roast Turkey

Served with all the trimmings, bread sauce, cranberry,  
roasting juices

**Fillet Steak Tournedos Rossini** Buttered leaf spinach,  
sourdough croûte, chicken liver pâté, Koffmann chips,  
Madeira & truffle roasting juices

**Grilled Swordfish Steak à la Provençal** Sauce vierge,  
buttered leaf spinach, fresh basil, new potatoes

### Shallot & Pea Ravioli (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft  
herbs

### Potato Gnocchi (VE)

Basil dressing, Piccolo tomatoes, extra virgin olive oil,  
toasted pine nuts

## Desserts

### Traditional Christmas Pudding (V)

Semifreddo redcurrants, warm brandy sauce,  
candied walnuts (VE available)

### 70% Dark Chocolate Mousse (V)

Crème Chantilly, hazelnut nougatine

### Almond Rice Pudding (VE)

Soaked apricots

### Ice Creams & Sorbets (V/VE)

Speak to your server for today's flavours

## To Finish

### Coffee & Luxury Warm Mince Pies

**CLAWSON**  
CHEESEMAKERS SINCE 1912

### Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar,  
fig chutney, Peter's Yard biscuits  
Winners of supreme champions of the  
International Cheese Awards

**(v) Vegetarian (ve) Vegan (GF) Gluten-Free**

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment.

Our menu descriptions do not list all ingredients. All weights are uncooked.

A discretionary 10% service charge will be added. All prices include VAT at the current rate.

**Adults need 2000kcal a day.**





# CHRISTMAS DAY DINNER MENU

## Starters

### **Cappuccino of Mushroom Velouté (v)**

woodland mushrooms, chervil  
extra virgin olive oil

### **Finest Quality Smoked Salmon**

properly garnished, lemon,  
brown bread and butter

### **Colonel Mustard's Scotch Egg**

English mustard sauce

### **Scallops & Black Pudding**

crisp bacon cauliflower purée,  
truffle oil

## Mains

### **Roast free-range Turkey**

cranberry sauce, all the trimmings

### **Ribeye Steak**

roasted Piccolo tomatoes,  
Koffmann chips, peppercorn sauce

### **Grilled Swordfish Steak à la Provençal**

sauce vierge, buttered spinach, fresh basil  
new potatoes

### **Potato Gnocchi (v) (ve)**

basil dressing, Piccolo tomatoes,  
extra virgin olive oil, toasted pine nuts

## Desserts

### **Traditional Christmas Pudding (v)**

semi-freddo redcurrants, warm Brandy sauce  
candied walnuts

### **Baked New York Cheesecake (v)**

fruit compote

### **Union Jack Cheese Plate (v)**

Rutland Red, White Stilton, Blue Stilton,  
Vintage Cheddar, fig chutney,  
Peter's Yard biscuits

### **Selection of Ice Creams (v)**

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