Warm Baked Sourdough (V) Salted English butter 4.95



Martini Olives (VE) Fresh lemon, extra virgin olive oil 4.95

Five-Course 65.00



Amuse - Bouche

Somerset Mature Cheddar Fritter (V) Leeks, tomato vinaigrette (VE available - Tomato Bruschetta)

Starters

Grilled Sea Scallops Crisp turkey rashers, cauliflower purée, truffle oil

Salt Baked Beetroot & Goat's Cheese Salad (V) Candied walnuts, grape vinegar (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

> Shallot & Pea Ravioli (VE) Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs

Beef Wellington Maxim's mushrooms, puff pastry, buttered leaf spinach, watercress, roasting juices

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

Puddings

Traditional Christmas Pudding (V) Semifreddo redcurrants, warm crème anglaise, candied walnuts

> Dark Chocolate Fondant (V) Caramel sauce, vanilla ice cream, honeycomb

Jamaican Mess "The Perfect Mistake" (V) Banana & caramel sauce

Ice Creams & Sorbets (V/VE) Speak to your server for today's flavours

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

To Finish

Coffee & Luxury Warm Mince Pies

