Warm Baked Sourdough (V) Salted English butter 4.75



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

Four-Course 85.00



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

Puddings

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

CLAWSON

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

+8.00 Supplement

