

Martini Olives (VE)

Fresh lemon, thyme, extra virgin olive oil 5.50

Four-Courses with Arrival Drink of Prosecco 125.95 | Children 64.50



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) The Box Tree Chicken Liver Parfait Raisin's sec Madeira, toasted sourdough 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 Traditional Beef Wellington

Truffle & aged Parmesan mash, buttered leaf spinach, watercress, Madeira roasting juices Pan Fried Fillet of Salmon à la Forestière

Buttered leaf spinach, grilled woodland mushrooms, extra virgin olive oil, vintage balsamic

Shallot & Pea Ravioli (VE) Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs Stuffed Savoy Cabbage Al'ancienne (VE)

Truffle & olive oil mash, buttered leaf spinach,

watercress

Puddings

Traditional Christmas Pudding (V) Semifreddo redcurrants, warm brandy sauce, candied walnuts (VE available) 70% Dark Chocolate Mousse (V) Crème Chantilly, hazelnut nougatine 1630 Cambridge Burnt Cream (V) The original crème brûlée, shortbread 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



