

FESTIVE MENU

8 Courses £75

Optional Wine Flight £45

Generosity

Carrot and Orange mousse on toasted five spice

Smoked mackerel and chervil millefeuille with soused fresh mackerel and Caviar

Bath Bun Crown, dried cranberry and Brie custard

Jerusalem Artichoke volute with coriander and sundried tomato oil

Gratitude

Wild mushroom risotto, Woodchester Cotswolds Classic and Italian black truffle

or

Smoked salmon, crème fraiche, chive and dill wreath with cured salmon, keta and pickles

or

Ham hock and confit duck press with piccalilli and sour apple

The Gift

Butternut, sage and chestnut pithivier with salt baked beetroot and feta

or

Roasted Crown Bronze turkey, sweet and sour parsnip, red cabbage and orange jus

or

Monkfish stuffed with Cornish crab, cranberry and brussels sprouts

Optional Course £10 (supp)

Whipped Stilton with toasted cranberry and raisin bread

Peace

Blood orange panna cotta and kumquat sorbet

Joy

Mrs Scott's Triumph Christmas pudding with crème anglaise, brandy butter and clotted cream ice cream

or

Chocolate and coffee fondant, almond tuile, whisky parfait and white chocolate cream

or

Bramely apple and mincemeat crumble with cinnamon ice-cream

Carols £7

Coffee or Tea, served with black cherry macaron, milk and nutmeg tart and Armagnac truffle

Ronnie, Richard, Florence and the team would like to thank you for visiting us today and wish you a

Merry Christmas and A Happy New Year!