

À LA CARTE MENU £55 - 2 COURSES

£65 - 3 COURSES

STARTERS

Wild mushroom risotto, Woodchester Cotswolds Classic and Italian black truffle

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

Ham hock and confit duck press with piccalilli and sour apple

MAINS

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

Monkfish stuffed with Cornish crab, cranberry and brussels sprouts

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

DESSERT

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

Bramely apple and mincemeat crumble with cinnamon ice-cream

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

British cheese of Godminster cheddar and Tuxford & Tebbutt stilton, membrillo and crackers