# CHRISTMAS DAY

### STARTERS

## Roast Parsnip & Truffle Soup VE/NGA

Truffle oil, roasted hazelnuts, salted parsnip crisps, wild mushroom & thyme layered focaccia bread

# Severn & Wye Smoked Salmon and King Prawns $^{\rm NGA}$

Sriracha mayonnaise, shredded gem lettuce, diced cucumber, tomato & avocado, lemon, sourdough bread, salted butter

#### Baked Camembert V/NGA

Cranberry, honey & rosemary, watercress, toasted sourdough

### Pan-Seared Scallops NGA

Mini fondant potato, pea purée, pea shoots, garden peas, smoked bacon

#### Confit Duck Rillette NGA

Toasted sourdough, salted butter, lilliput capers, pickled cornichons, Tracklements sticky fig relish

## MAINS

All served with tenderstem broccoli & Brussels sprouts, roasted carrots & parsnips

# Roast Turkey & Mac's Beer-Baked Ham NGA

Cranberry & chestnut sausage meat stuffing, Old Spot sausage wrapped in smoked bacon, beef dripping roast potatoes, buttery roast gravy

### **Beef Fillet Wellington**

Buttery fondant potato, red wine & balsamic jus

#### Duo of Lamb NGA

Roast lamb rump, mini shredded lamb shepherd's pie, buttery fondant potato, red wine jus

#### Centre Cut Cod & Devonshire Crab NGA

Crispy smashed baby potatoes, Prosecco & crab cream sauce

#### Celeriac Steak VE/NGA

Confit garlic crispy smashed baby potatoes, buttered spinach, crispy flat mushrooms, celeriac velouté, crispy cavolo nero

#### PUDDINGS

### Mac's Stronghart Christmas Pudding v

Brandy butter, clotted cream, orange & cranberry compote

# Chocolate, Almond & Pistachio Torte VEA/NGA

Blackcurrant compote, toasted pistachios, pistachio ice cream

## Morello Cherry Pavlova V/NGA

Morello cherry compote, whipped vanilla cream, raspberry coulis, freeze-dried raspberries

#### Apple Tarte Tatin v

Salted caramel, brandy snap, honeycomb ice cream

#### British Cheeseboard V/NGA

Vintage Barber's Cheddar, Rosary goat's cheese, Yorkshire Blue, Tracklements caramelised onion marmalade, Thomas Fudge's crackers, salted butter

Tea/coffee, luxury chocolate truffles (V) and a mini mince pie to finish NGA

#### 3 COURSES - £90

A discretionary service charge of 10% will be added to your bill for parties of 8 or more. £10 deposit per person | Children 12 and under dine half price.

V Suitable for vegetarians. VEA Vegan option available. NGA Non-gluten option available.