

Christmas Day

STARTERS

Roast Parsnip & Truffle Soup, Truffle oil, roasted hazelnuts, salted parsnip crisps, wild mushroom & thyme layered focaccia bread **VE/NGA**

Severn & Wye Smoked Salmon and King Prawns, Sriracha mayonnaise, shredded gem lettuce, diced cucumber, tomato & avocado, lemon, sourdough bread, salted butter **NGA**

Baked Camembert, Cranberry, honey & rosemary, watercress, toasted sourdough **V/NGA**

Pan-Seared Scallops, Mini fondant potato, pea purée, pea shoots, garden peas, smoked bacon **NGA**

Confit Duck Rilette, Toasted sourdough, salted butter, lilliput capers, pickled cornichons, Traclements sticky fig relish **NGA**

MAINS

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

Roast Turkey & Mac's Beer-Baked Ham, Cranberry & chestnut sausage meat stuffing, Old Spot sausage wrapped in smoked bacon, beef dripping roast potatoes, buttery roast gravy **NGA**

Beef Fillet Wellington, Buttery fondant potato, red wine & balsamic jus

Duo of Lamb, Roast lamb rump, mini shredded lamb shepherd's pie, buttery fondant potato, red wine jus **NGA**

Oven-Roasted Turbot, Potato & cavolo nero scallop, spinach & garlic cream sauce, tarragon oil, caramelised lemon **NGA**

Celeriac Steak, Confit garlic crispy smashed baby potatoes, buttered spinach, crispy flat mushrooms, celeriac velouté, crispy cavolo nero **VE/NGA**

DESSERTS

Mac's Stronghart Christmas Pudding, Brandy butter, clotted cream, orange & cranberry compote **V**

Chocolate, Almond & Pistachio Torte, Blackcurrant compote, toasted pistachios, pistachio ice cream **VEA/NGA**

Morello Cherry Pavlova, Morello cherry compote, whipped vanilla cream, raspberry coulis, freeze-dried raspberries **V/NGA**

Apple Tarte Tatin, Salted caramel, brandy snap, honeycomb ice cream **V**

British Cheeseboard, Vintage Barber's Cheddar, Rosary goat's cheese, Yorkshire Blue, Traclements caramelised onion marmalade, Thomas Fudge's crackers, salted butter **V/NGA**

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

3 COURSES - £110 - INCLUDES A GLASS OF FIZZ

Full payment and menu pre-order due by 26th November. A discretionary service charge of 10% will be added to your bill. £20 deposit per person | Children 12 and under dine half price. V Suitable for vegetarians. Vea Vegan option available. Nga Non-gluten option available.