

EAT, DRINK & BE MERRY



Starters

Glass of bubbles

Starters

Tuscan wild mushroom soup (V)

Selection of baked bread, dip, olive oil (V)

Antipasto

Salumi plate - prosciutto, finocchiona, mortadella, bresaola

Fresh & pickled vegetables (VG, GF)

Duck & orange pâté (GF)

Cheese selection (V)

Homemade crackers, lavosh (V, GFO)

Salads

Roast beetroot, lemon ricotta, watercress (V, GF)

Heirloom tomato, green beans, mozzarella, basil (V, GF)

Corn & grilled zucchini (VG, GF)

Summer niçoise (V, GF)

Garden (VG, GF)

Seafood

Clevedon coast oysters, mignonette, lime (DF, GF)

Chilli & lemon mussels (DF, GF)

Smoked Ōra King salmon, smoked crème fraîche, capers, dill (GF)

Classic prawn cocktail (GF)

Carvery

Champagne ham, assorted mustard (DF, GF)

Smoked lamb, mint jus (DF, GF)

Mains & Sides

Turkey roulade, cranberry jus

Porchetta, fig, apricot, cranberry, apple sauce

New potato, mint (VG, GF)

Roast root vegetables (VG, GF)

Cauliflower steak, salsa verde (VG, GF)

Roast mushroom, lentils, baby spinach (VG, GF)

Buttered summer greens (V, GF)

Desserts

Black forest gâteau (V)

Classic croquembouche (V)

Steamed Christmas pudding, brandy custard (V)

Chocolate fountain, assorted fruit (V)

Pavlova, kiwifruit, passionfruit (V, GF)

Brandy snaps, vanilla cream (V)

To Finish

Selection of tea & freshly brewed coffee

Please inform your server of any dietary allergies.

V = vegetarian | VG = vegan | DF = dairy free | GF = gluten free | N = contains nuts | GFO = gluten free option available