



VEGAN CHRISTMAS DAY MENU

Fizz & canapés on arrival

STARTERS

Roasted Autumn Gold pumpkin, sprout, endive, pomegranate & clementine

Charred tenderstem broccoli, roasted garlic, pickled walnuts, buckwheat

Roasted vegetable pâté, roasted chestnuts & oil, sourdough

MAINS

Spelt risotto, sweet potato, salsify, molasses & herb salad

Gluten-free parsnip gnocchi, sprouts, pear & pistachio

Charred aubergine, coconut Greek yoghurt, confit garlic, sumac, cumin, flatbread

Served with a selection of seasonal vegetables for the table

P U D D I N G S

Roasted Cox apple, cinnamon & vanilla crumble

Coconut panna cotta, poached pineapple & passion fruit

Poached berries, verbena gel, hazelnut crumb

Coffee & Petit Fours

£ 8 0 . 0 0 p p

If you require information regarding the presence of allergens in any of our food or drink, please ask your server. (v) Vegetarian (vg) Vegan
Discretionary service charge of 12.5% may be added, ask for details.





GLUTEN-FREE CHRISTMAS DAY MENU

Fizz & canapés on arrival

STARTERS

Roasted celeriac soup, blue cheese tortellini, hazelnuts (v)

Pan-fried scallops, white onion purée, candied apple, parsnip crisps, pickled horseradish dressing

Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly

Roasted Autumn Gold pumpkin, sprout, endive, pomegranate & clementine (v)

MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy

Beef Wellington, HSB braised shallot, Heritage carrots, Madeira jus

Stone bass, cured ham, charred broccoli, cockles, malt vinegar

Gluten-free parsnip gnocchi, sprouts, pear & pistachio (v)

Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

P U D D I N G S

Chocolate & morello cherry parfait, clementine ganache & Champagne foam

Clementine trifle, brandy crème, toasted almond nuts & brittle

Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

Coffee & Chocolate Truffles

£ 8 0 . 0 0 p p

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DAIRY-FREE CHRISTMAS DAY MENU

Fizz & canapés on arrival

STARTERS

Jerusalem artichoke soup, roasted ceps, truffle oil & garlic sourdough toast (v)

Three bird pressé, tarragon mayo, pickles & crisp bread

Cornish crab, endive, textures of cucumber & beetroot

MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy

Owton's dry aged fillet steak

Whole grilled south coast plaice, tomato & black olive fondue, crispy capers

Gluten-free parsnip gnocchi, sprouts, pear & pistachio (v)

Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

P U D D I N G S

Roasted Cox apple, cinnamon & vanilla crumble

Coconut panna cotta, poached pineapple & passion fruit

Poached berries, verbena gel, hazelnut crumb

Coffee

£ 8 0 . 0 0 p p

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