

Christmas Day Menu

STARTERS

- Roast parsnip & truffle soup**, truffle oil, roasted hazelnuts, salted parsnip crisps, wild mushroom & thyme layered focaccia bread *Vea, Nga*
- Severn & Wye smoked salmon and king prawns**, Sriracha mayonnaise, shredded gem lettuce, diced cucumber, tomato & avocado, lemon, sourdough bread, butter *Nga*
- Baked Camembert**, honey, roasted cashews & hazelnuts, dried cranberries, watercress, toasted sourdough *V, Nga*
- Pan seared scallops**, mini fondant potato, pea purée, pea shoots, garden peas, pancetta shards *Nga*
- Beef Carpaccio**, rocket, Parmesan, olive oil, confit cherry tomatoes, Maldon sea salt, green peppercorns *Nga*

MAINS

All served with buttered tenderstem broccoli & Brussel sprouts, roasted carrots & parsnips

- Roast turkey & Mac's beer-baked ham**, cranberry & chestnut stuffing, Old Spot sausage wrapped in smoked bacon, roast potatoes, buttery roast gravy *Nga, ‡*
- Beef fillet Wellington**, buttery fondant potato, red wine & balsamic jus *‡*
- Duo of duck**, Gressingham duck breast, confit duck pie, buttery fondant potato, red wine & balsamic jus *Nga, ‡*
- Centre cut cod & Devonshire crab**, crispy smashed baby potatoes, Prosecco cream & crab cream sauce *Nga, ‡*
- Hasselback squash**, maple balsamic glaze, confit garlic & thyme crumb, smashed hazelnuts & sage browned butter *Vea, Nga, ‡*

PUDDINGS

- Mac's Stronghart Christmas pudding**, brandy butter, clotted cream, orange & cranberry compote *V, ‡*
- Chocolate, almond & pistachio torte**, blackcurrant compote, toasted pistachios, vegan vanilla ice-cream *Vea, Nga*
- Black Forest chocolate mess**, chocolate sponge, morello cherry compote, amaretto infused whipped cream, chocolate sauce, vanilla pod ice cream *V, ‡*
- Pecan, apple & cranberry tatin**, honey & cinnamon pecans, whipped caramel cream, honeycomb ice cream *V*
- British cheese board**, vintage Barber Cheddar, goat's cheese, Yorkshire blue, quince jelly, Thomas Fudge's crackers, salted butter *V, Nga*

Mini mince pies, coffees and festive cocktails available

TO FINISH

- Tea or coffee**, a mini mince pie and luxury chocolate truffles *Nga, ‡*

CHRISTMAS DAY 3 COURSES - £90

A discretionary service charge of 10% will be added to your bill for parties of 8 or more.
£20 deposit per person | Children 12 and under dine half price.

V Suitable for vegetarians. *Vea* Vegan option available. *Nga* Non-gluten option available. *‡* Contains alcohol.