

DINING MENU

STARTERS

ROAST PARSNIP & TRUFFLE SOUP ^{VEA/NGA}

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

SEVERN & WYE SMOKED SALMON AND KING PRAWNS ^{NGA}

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

BAKED CAMEMBERT ^{V/NGA}

Honey, roasted cashews & hazelnuts, dried cranberries, watercress, toasted sourdough

PAN SEARED SCALLOPS ^{NGA}

Mini fondant potato, pea purée, pea shoots, garden peas, pancetta shards

BEEF CARPACCIO ^{NGA}

Rocket, Parmesan, olive oil, confit cherry tomatoes, Maldon sea salt, green peppercorns

MAINS

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

ROAST TURKEY & MAC'S BEER-BAKED HAM ^{NGA/‡}

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

BEEF FILLET WELLINGTON [‡]

Buttery fondant potato, red wine & balsamic jus

DUO OF DUCK ^{NGA/‡}

Gressingham duck breast, confit duck pie, buttery fondant potato, red wine & balsamic jus

CENTRE CUT COD & DEVONSHIRE CRAB ^{NGA/‡}

Crispy smashed baby potatoes, Prosecco cream & crab cream sauce

HASSELBACK SQUASH ^{VEA/NGA/‡}

Maple balsamic glaze, confit garlic & thyme crumb, smashed hazelnuts & sage browned butter

P U D D I N G S

MAC'S STRONGHART CHRISTMAS PUDDING ^{V/‡}

Brandy butter, clotted cream, orange & cranberry compote

CHOCOLATE, ALMOND & PISTACHIO TORTE ^{VEA/NGA}

Blackcurrant compote, toasted pistachios, vegan vanilla ice-cream

BLACK FOREST CHOCOLATE MESS ^{V/‡}

Chocolate sponge, morello cherry compote, amaretto infused whipped cream, chocolate sauce, vanilla pod ice cream

PECAN, APPLE & CRANBERRY TATIN ^V

Honey & cinnamon pecans, whipped caramel cream, honeycomb ice cream

BRITISH CHEESE BOARD ^{V/NGA}

Vintage Barber Cheddar, goat's cheese, Yorkshire blue, quince jelly, Thomas Fudge's crackers, salted butter

MINI MINCE PIES, COFFEES AND FESTIVE COCKTAILS AVAILABLE

T O F I N I S H

TEA OR COFFEE ^{NGA/‡}

Mini mince pie and luxury chocolate truffles

CHRISTMAS DAY 3 COURSES - £87.50

A discretionary service charge or 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.