



Christmas Day Menu

Amuse Bouche

Chapel & Swan smoked salmon fresh horseradish, beetroot ketchup, pickled fennel

Whipped smoked tofu & caramelised cauliflower crispy leaves, radicchio, fig, sage oil *vg v*

Starters

Roasted wild mushroom soup sauté enoki, chestnut crumb, black truffle cream, warm ciabatta *vg v*

Coastline cocktail king prawn, crayfish, brown crab emulsion, sourdough

Pan fried breast of Wiltshire pigeon red cabbage kraut, date puree, quail scotch egg

½ shell scallop trio burned lime & XO butter, focaccia

(£3.50 supplement)

Mains

Traditional roast turkey pigs in blankets, pork & cranberry stuffing, Duck fat potatoes & rich sage gravy

Seafood pie king prawns, haddock, mussels, crab & lobster bisque, gratinated duchess potato

Zero waste celeriac roasted, pureed, pickled & fried, nutmeg cream *vg v*

Gressingham duck breast orange glaze, black truffle mash, Malbec-soaked blackberry sauce

(£5 supplement)

Desserts

Chocolate orange torte black forest compote, cinnamon whipped cream, Kirsh cherries *vg v*

Traditional Christmas pudding toasted flaked almonds, brandy sauce & redcurrants *v*

Apple tart tatin gingerbread ice cream, miso caramel, frosted pecans *v*

South-West Cheeseboard Mena Dhu onion marmalade, Braeburn apple, grapes & biscuits

(£3.50 supplement)



Inform us of any allergies before placing your order - not all ingredients are listed. Allergen information is available via the QR code. We cannot guarantee the total absence of allergens. v: vegetarian, vg: vegan