

Christmas Day Lunch

12noon – 3pm

£105 per person for four courses with champagne on arrival,
wine and coffee

To start

Chicken liver pâté, red onion marmalade, toasted brioche, dressed rocket

and

Severn and Wye smoked salmon, pickled roots, horseradish mousse

Mains

Roasted bronze turkey breast, traditional garnish

or

Fillet of beef Wellington, roast potatoes, Yorkshire pudding, seasonal
vegetables, red wine jus

or

Whole roasted spiced cauliflower, creamed spinach, roast potatoes,
crispy kale, chive sauce

Desserts

Christmas pudding, brandy cream

or

Black forest gateau

To finish

Coffee, mince pies

If you have any food allergies or sensitivities, the team will be happy to provide you with our allergen menu. Please note, the kitchen is open plan and we therefore cannot guarantee that a dish is free from all traces of all allergens

