

CHRISTMAS DAY MENU

5 COURSES 69.95

STARTERS

Carrot, turmeric & ginger soup with pumpkin seeds & toasted sourdough (v)
(available as a vegan option)

Duck liver parfait with apple, date & tamarind chutney, toasted brioche & roast pear

Cured salmon & Devon crab with rye bread, capers, lemon & crème fraîche

Wild boar ravioli with crisp prosciutto, dressed wild mushrooms & watercress

Warm wild mushroom & Stilton salad with dressed watercress & puff pastry (v) (a)
(available as a vegan option)

MIMOSA SORBET (V)

MAINS

All our main courses are served with roasted roots, braised red cabbage & Brussels sprouts with chestnuts

Roast turkey breast served with Cumberland pigs-in-blankets, roast potatoes, cranberry & orange stuffing and a red wine jus

Roast sirloin of beef with mushroom fricassée & dauphinoise potatoes (a)

Mushroom nut wellington with heritage potatoes & onion gravy (v)
(available as a vegan option)

Pan-fried sea trout with bouillabaisse sauce, king prawns & samphire (a)

Pan-roast lamb rump with dauphinoise potatoes, wilted spinach & a red wine jus

DESSERTS

Christmas pudding with liqueur creme anglaise (v)

Apple tart with Bourbon vanilla ice cream & caramel sauce (v)

Raspberry & coconut sorbet with berries & candy floss (ve)

Chocolate trio – warmed brownie, millionaire's salted caramel torte, profiteroles & hazelnut ice cream (v)

Cropwell Bishop Stilton & Taw Valley Cheddar with Fudge's biscuits, date chutney & celery (v)

COFFEE & MACAROONS (V)



Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early August to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(v) = vegetarian (ve) = vegan (a) = includes alcohol

CHRISTMAS DAY BOOKING FORM

Name

Date of booking

Time of arrival

Email

Tel No.

The Christmas Day Menu requires a £20 deposit per person at the time of booking. Booking is not confirmed until the deposit has been paid, deposits are non-refundable when cancellations are within 48 hours of booked date. The remaining balance and your Christmas pre-orders are required by the 1st December. Where table service is offered, a discretionary service charge of 10% will be added for parties of 8 or more. Just so you know we only use the contact details on this booking form to confirm all the details of your party and to take a deposit. For more details on how we use your information, please visit our website.

Total No. of Guests

Deposit Paid (£10 per guest) £

Add a bottle of Veuve Clicquot for £45

CHRISTMAS DAY PRE-ORDER FORM

PERSON'S NAME	STARTERS						MAINS				DESSERTS							
	Carrot, turmeric & ginger soup (v)	Carrot, turmeric & ginger soup (vegan option)	Duck liver parfait	Cured salmon & Devon crab	Wild boar ravioli	Wild mushroom & Stilton salad (v) (a)	Wild mushroom & Stilton salad (vegan option)	Roast turkey	Roast sirloin of beef (a)	Mushroom nut wellington (v)	Mushroom nut wellington (vegan option)	Pan-fried sea trout (a)	Pan-roast lamb rump	Christmas pudding (v)	Apple tart (v)	Raspberry & coconut sorbet (ve)	Chocolate trio (v)	Cheese & biscuits (v)
Please list every party member here with their menu order below.																		
Total																		