



## CHRISTMAS DAY MENU

Fizz & canapés on arrival

### STARTERS

Roast Autumn Gold pumpkin soup, calvados crème fraîche, garlic croutons,  
orange nutmeg crisp (v)

Gressingham duck rilette, toasted Dark Star date & shallot chutney, toasted sourdough  
Crab cakes, Asian slaw, sweetcorn chowder

Charred tenderstem broccoli, roasted garlic, pickled walnuts, buckwheat (v)

### MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy

Beef Wellington, HSB braised shallot, Heritage carrots, Madeira jus

Chestnut crusted Chalk Stream trout supreme, potato & Welsh leek cake,  
charred leek & cranberry salsa

Sea bass, fennel, mussel & crayfish chowder

Squash, pinenut & spinach Wellington, tenderstem broccoli, blue cheese sauce (v)

Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

### PUDDINGS

Fuller's Black Cab Christmas pudding, brandy butter ice cream

Vanilla aerated cheesecake, ginger & cinnamon crumb, star anise poached winter berries

Chocolate Swiss roll, Fuller's Espresso Stout cream & Fuller's vanilla ice cream

Pear William tarte tatin, Fuller's cinnamon ice cream

Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

Coffee & chocolate truffles

**£70.00 pp**

Smaller portions of the Christmas Day menu are available for children £35.00pp

Ask about our vegan, gluten free and dairy free menus

If you require information regarding the presence of allergens in any of our food or drink, please ask your server. (v) Vegetarian (vg) Vegan  
Discretionary service charge of 12.5% may be added, ask for details.