



Let us worry about the cooking...and the washing up! Join us for Christmas Day Lunch

To start

Chefs selection canapés

Starters

white bean veloute with truffle and mushroom cream

local pheasant terrine with rich chicken liver parfait shallot crumb and pancetta brioche

pressed plum tomato terrine with Devon crab mayo and focaccia crostini

chicory tempura salad with chive butter sauce

Mains

local free range Turkey with all the traditional accompaniments

fillet of sea bass with parsnip purée and roasted winter vegetables

pithivier of Provençal vegetables with crispy kale and confit shallot purée

Desserts

homemade Christmas pudding with brandy butter and vanilla sauce

cinnamon spiced french toast with caramel and ice cream

local apples three ways

Optional cheese course at £7 per person

Colston Basset Stilton, port jelly and Banbury cake

To finish

Coffee, tea and homemade mince pies

£78 per person

(50% deposit required on booking, full payment and pre-order required by Monday 2nd December)

Sittings available at 12pm, 1pm, 2.30pm and 3.30pm

Please note this menu is subject to change