



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

Starters

goat curd, beetroot and tomato oil, sage salad and deep fried Sherston egg (v)
pressed pheasant terrine with creamed chicken liver parfait, pickled plum
puree, toasted brioche and parsley leaf
home cured chalk stream trout with a pan fried scallop, watercress pesto and
creme fraiche

Mains

local free range Turkey with all the traditional accompaniments
roasted wild venison fillet with potato rosti, roast tomato puree, baby leaf
spinach and red wine sauce
pan fried halibut with saute mushrooms, parsley mash and wilted kale
baby onion and gruyere tart with creamed leek sauce and wilted spinach

Desserts

homemade Christmas pudding with brandy butter and vanilla sauce
port poached pear with warm almond sponge, sesame snap and clotted cream
white chocolate cremeux tartlet with braised berries and toasted nuts

Optional cheese course at £10 per person
Colston Basset Stilton, port jelly and Banbury cake

£95 per person

**(50% deposit required on booking, full payment and pre-order required by
6th December)**

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

Please note this menu is subject to change