Christmas Eve

Starters

Jerusalem Artichoke Veloute
pickled pear, pistachio, stow blue

Cornish Crab
radish, cucumber, thai green dressing

Salt Baked Beetroot Tartare
whipped feta, walnuts, raspberry vinaigrette

House Smoked Duck
preserved blackberries, chicory, hazelnuts

Main Dishes

Cotswold Estate Venison Loin
boulangere potato, braised red cabbage, parsnip

Hereford Beef Fillet
smoked mushrooms, salt baked turnips, kale, bearnaise sauce

Langoustine Ravioli
shellfish bisque, fennel slaw, black garlic

Grilled Cauliflower Steak
lentil dahl, pomegranate dressing, coriander

Desserts

70% Chocolate Mousse
sea salt, olive oil, hazelnut praline

Warm Treacle Tart
citrus granita, clotted cream ice cream

Baked Alaska
blackberry parfait, tarragon, italian meringue

British Cheeses
grape chutney, quince, candied walnuts, malt loaf

Coffee, Tea & Puff Pastry Mince Pies