

# Christmas Dinner

2 courses £24 ★ 3 courses £29

Christmas crackers included

## ★ ★ ★ ON ARRIVAL ★ ★ ★

**Warm Proper Bread Company bread roll,**  
butter and oils. (GF bread available on request)

## ★ ★ ★ STARTERS ★ ★ ★

**Curried parsnip soup**  
with coconut milk, kale pakora and curried oil. *vegan, gf*

**Hot smoked salmon**  
with pickled cucumber, gin and dill jelly and pumpernickel crumb.

**Crispy duck salad**  
with vegetable noodles, toasted sesame seeds and lime and soy dressing. *gf*

**Mulled wine poached pear**  
with Bath Blue cheese croquettes and pickled walnuts. *v*

**Tempura vegetables**  
with shredded kohlrabi and coriander salad and sweet chilli dressing. *vegan, gf*

## ★ ★ ★ MAINS ★ ★ ★

Served with garlic and rosemary roast potatoes, mulled wine braised red cabbage, star anise carrots and brussels sprouts, and parsnip crisps.

**Turkey ballotine**  
with cranberry ketchup, truffled bread sauce, pigs in blankets and turkey gravy. (*available gf*)

**Braised feather blade beef**  
with horseradish mashed potatoes and red wine gravy.

**Hazelnut and lemon balm-crusted hake**  
with cauliflower and nutmeg purée and browned shrimp butter. *gf*

**Beetroot and goats' cheese wellington**  
with parsley crêpe, apple and date relish and pink peppercorn sauce. *v*

**Mushroom and cranberry nut roast**  
with salt-baked celeriac and mushroom gravy. *vegan, gf*

## ★ ★ ★ DESSERTS ★ ★ ★

**Christmas pudding parfait**  
with apple and cranberry compote and toasted hazelnuts.

**Panettone butter pudding**  
with rum and raisin ice cream. *v*

**Clementine posset**  
with passion fruit jelly and honeycomb. *gf*

**Dairy-free dark chocolate mousse**  
with orange salad and pistachio brittle. *vegan, gf*

**Cheese and biscuits**  
Bath Blue, Wookey Hole cave-aged Cheddar and Somerset Brie  
with Fudge's biscuits, fresh celery and apple and date chutney. (*available gf*)