

The SURPRISE

Christmas Menu

Starters

JERUSALEM ARTICHOKE VELOUTÉ, chive & truffle oil, root vegetable crisps, toasted sourdough (V) (Av. Vg) (Av. Gf)
FILLET OF WILTSHIRE BEEF CARPACCIO, aged Parmesan shavings, rosemary, garlic infused oil & pea shoots (Gf)
LOBSTER & PRAWN COCKTAIL, Atlantic prawns, crevettes, Cornish Lobster, baby gem lettuce, marie rose sauce (Gf)

Mains

SOMERSET LAMB RUMP, potato Sarladaises, kale, carrots, lamb & rosemary jus (Av. Gf)
HERB CRUSTED BAKED COD, sautéed new potatoes, wilted spinach, samphire, brown shrimp & lemon beurre blanc (Gf)
ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries, Brussels sprouts, roast carrots, rosemary
roasted potatoes & thyme jus (Av. Gf)
FOREST MUSHROOM GNOCCHI, cep velouté, kale, Parmesan (V) (Av. Vg)

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V)
CHRISTMAS PUDDING, brandy butter, cranberries (V)
CHOCOLATE MOUSSE, orange shortbread (Gf) (V)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)
A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

Mince Pies

£65 per person, only available through pre-order

For an additional £20 per person

A glass of Taittinger Brut Reserve Nv, France & welcome canapés
Scottish Smoked Salmon Blini | Pork & sage sausage roll | Mushroom & Truffle Crostini

V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.
A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.