

## Christmas Day Lunch

### **Cauliflower and Tunworth Soup**

Deep-fried Tunworth bonbon, cauliflower "couscous" (V, M, E, G, So)

### **Poached and Smoked Faroe Island Salmon Roll**

Roasted lemon gel, crème fraiche, lightly smoked caviar, caper (F, M, Su)

### **Wiltshire Game Pressing**

Whipped duck pate, scorched onion gel, quail egg, beer pickled shallot (M, Su, E)

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### **Roast Norfolk Bronze Turkey**

Fondant potato, savoy, honey roast carrot, maple parsnip, Cumberland pig in blanket, stuffing, cranberry jelly, classic turkey gravy, brioche sauce (G, Ce, E, M, Su, N)

### **Dry-aged English Heritage Beef Fillet**

Winter black truffle mash, wild mushroom gratin, shaved chestnut mushroom (F, M, E, G, Su, Ce)

### **Fillet of Wild Line-Caught Halibut**

Basil crumb, Champagne sauce, salt cod brandade potatoes, wilted sea vegetables (F, M, G, Su)

### **Marinated Portobello Mushroom Wellington**

Sauté wild mushrooms, cream sauce, buttered Tenderstem broccoli (V, M, E, G, Su, So)

*Creamed Brussels sprouts served for your table*

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### **Warm Cherry Amaretto Christmas Pudding**

Madagascan vanilla and French brandy custard (M, E, G, N, Su, So)

### **Fine Belgian Dark Chocolate and Morello Cherry Tart**

Morello cherry ripple ice cream (M, E, G, So)

### **Colston Bassett Stilton – Soaked in Taylors 10 Year Old Port**

Red onion chutney, Membrillo quince paste, Dorset crackers, grapes (M, E, G, Se, Ce)

### **Birchall Tea, Bridge Coffee and Artisan Mince Pies**

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish  
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian