

The background of the cover is a vibrant, abstract composition of soft, painterly brushstrokes in shades of light blue, lavender, and pale pink. Interspersed throughout are numerous small, glowing golden-yellow bokeh lights and thin, ethereal white lines that create a sense of magical shimmer and movement. The overall aesthetic is dreamy and celebratory.

Festive Season

MAGICALLY
DONE

Festive Season

Three courses £22.95

STARTERS

Roasted tomato soup

topped with salsa verde. Served with ciabatta, seeds and olive oil (v)

Thyme-roasted Portobello mushrooms

with chestnut purée, and melted raclette cheese, served with toasted ciabatta

Severn & Wye smoked salmon

in a Devon crab crème fraîche with pickled beetroot and toasted ciabatta

Duck liver & Port parfait

with gooseberry & Prosecco flavour compote and toasted ciabatta

MAIN COURSES

Roasted turkey breast

with fluffy goose-fat-roasted potatoes, clementine stuffing ball and a Cumberland & red onion pig in blanket.

Served with gravy and bread sauce

Roasted salmon wellington

in filo pastry with wilted spinach, fondant potato and bouillabaisse sauce

Root vegetable & mixed nut roast

on a bed of heirloom tomatoes & spinach with roasted potatoes, beetroot and chive sauce (v)

Slow-cooked smoky beef short rib

with roasted shallots, root vegetable mash and red wine jus

All main courses above are served with Brussels sprouts & chestnuts, and roasted butternut squash & red onion with a spiced orange dressing

Wagyu burger

with smoked Cheddar, crispy onions, tomato relish, sweet potato fries and aioli (+£1pp)

9oz 28-day-aged rib-eye steak

with bone-marrow butter, twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomatoes, baby kale and beef dripping sauce (+£6pp)

DESSERTS

Gingerbread crème brûlée

with flavours of cinnamon, served with a home-baked ginger shortbread biscuit (v)

Christmas pudding

filled with vine fruits & almonds soaked in white rum with brandy sauce (v)

Raspberries & frozen natural yogurt

with a honey ripple and rhubarb & rose flavour curd (v)

Warm Belgian chocolate brownie

with Bourbon vanilla ice cream (v)

Belgian chocolate ganache torte

with Bourbon vanilla ice cream and chocolate sauce (v)

British cheese board

Shepherd's Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man Vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and red onion chutney (v) (+£1.50pp)

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All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients.

Our fish may contain small bones. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you have a food allergy or intolerance confirmation of allergen information will be available from early November to allow you to confirm your booking. The allergen information is to the best of our knowledge correct, however, it is subject to change between the time of advance booking and time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you.