

Christmas 3 course Set Menu / £65 per person / Wednesday - Friday

Starters

Pumpkin Velouté

Candied Chestnuts / Truffle Crème Fraiche (V) (VG) (GF)

Rillettes of Fresh and Smoked Salmon

Pickled Cucumber / Horseradish (GF)

Gruyère and Crab Rarebit

Gruyère & Chive Rarebit / Devon Crab Meat

Mains

Roast Turkey with all the Trimmings (GFO)

Pigs in Blankets / Cranberry Stuffing / Roast Potatoes / Braised Red Cabbage / Sprouts / Turkey Jus

Grilled Seabass

Parsley Creamed Potatoes / Bouillabaisse Broth / Cavalo Nero (GFO)

Grilled 8oz Sirloin

(Cooked Pink)

Bone Marrow & Herb Butter / Onion Rings / Chips / Watercress / Red Wine Jus

Banana Shallot & Squash Tarte Tatin

Whipped Goats Curd / Roasted Beetroot – Gluten Free & Vegan Option Upon Request

Desserts

Tonka Bean Panna Cotta

Poached Rhubarb / Parkin Cake

Sticky Toffee Christmas Pudding

Masthouse Whisky Crème Anglaise

Salted Caramel Apple Crumble

Orange & Walnut / Clotted Cream Ice Cream

Pumproom Cheese Board

Crackers / Quince / Grapes / Celery (V)

(Vegan & Gluten Free Option Upon Request)

Coffee & Mince Pie