

CHISWELL STREET DINING ROOMS

Christmas Menu

£45pp for 3 courses

Starters

Cream of cauliflower soup, cauliflower pickle, Wookey Hole Cheddar croûte
Partridge, ham hock and heritage carrot terrine, piccalilli, toasted sourdough
Fennel cured Scottish salmon, avocado and yuzu mousseline,
brioche croutons, pea shoots
Truffled white onion and edamame risotto, aubergine,
lime and mint relish *plant based*

Mains

Braised ox cheek, horseradish mashed potatoes, cavolo nero,
parsnip crisps, braising juices
Roast Norfolk turkey, pigs in blankets, bread sauce, duck fat roast potatoes,
cranberry and sage stuffing, Brussels sprouts, carrots, roasting juices
Crispy skinned stone bass fillet, mussel, prawn and potato
chowder, oyster leaf
Butternut squash, smoked mushroom, sage and pearl barley
Wellington, pea and shallot salad *plant based*

Desserts

Christmas pudding, brandy custard
Sticky toffee pudding, vanilla ice cream
Dark chocolate délice, kumquat compote, mulled wine syrup,
gingerbread crisp
Coconut, lemon and rhubarb trifle *plant based*

British cheeseboard, pear and saffron chutney, wafers and grapes
£3 supplement if taken as a dessert or £10 as an additional course

Mince pies, tea and coffee