

Home, House

CHRISTMAS DAY 2019

Glass of Moët & Chandon on arrival

Crispy pressed duck, fig, hazlenut and turnip salad

Dorset crab and prawn cocktail

Scottish smoked salmon, shallots, capers, cream cheese

Colston Bassett, poached pear, chicory and walnut salad *V*

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Rhug Estate organice turkey, all the trimmings

Braised feather blade of angus beef, truffled potato puree,
wild mushrooms

Fillet of stone bass, clams, cauliflower, kale

Wild mushroom wellington, savoy cabbage, chestnuts,
glazed carrots *V*

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Christmas pudding, brandy cream

Poached Yorkshire rhubarb, panna cotta, ginger biscuit

Chocolate and coffee cream, walnuts, banana ice cream

Selection of British cheeses, chutney, quince jelly, biscuits

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Tea and coffee, mince pies

£95

All prices are inclusive of VAT

A discretionary service charge of 12.5%

*will be added to your bill. If you have any allergies
or intolerances please ask a member of staff for
further information.*



CHRISTMAS DAY 2019
CHILDREN'S MENU

Rhug Estate organic turkey, all the trimmings

Pigs in blankets, mash, onion gravy, broccoli

Breaded fish fingers, crushed peas, chips

Penne pasta, tomato sauce, parmesan *V*

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Selection of ice cream and sorbet

Chocolate brownie, vanilla ice cream

£29

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