

# CHRISTMAS DAY LUNCH

*at The Botanical Rooms*

## SNACKS

Smoked goose, spiced clementine marmalade, Exmoor caviar

King oyster mushroom, beetroot tartare, candied hazelnuts

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## TO START

Diver caught scallops, scallop mousse, estate apple, crackling

*or*

Salt baked celeriac, celeriac & seaweed purée, pickled pear, truffle, crispy capers

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## MAIN

Roast properly free range turkey, pigs in blankets, prune & chestnut stuffing, bread sauce

*or*

Estate British White beef fillet, leeks, spinach, crispy parsnips, cyder brandy sauce

*or*

5 root wellington, Bath Blue, roast squash, cavolo nero

*All served with roast potatoes, Brussels sprouts with parsley and orange,  
winter greens and honey glazed roots*

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## DESSERT

Christmas pudding, brandy & clementine cream

*or*

Choux, chocolate, kirsh & star anise ice cream, praline cream

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## PETITE FOURS

Mince meat truffles

Mulled cyder jellies