

CHRISTMAS DAY MENU

Three-course menu including a glass of Hattingley Valley Classic Reserve NV

STARTERS

Paté en croute, homemade piccalilli

Endive, candied walnuts & stilton salad (v)

Salt baked celeriac soup, winter truffle cream (v)

Severn & Wye smoked salmon, Fromage Blanc, herbs

Lasagne of Dorset crab, beurre Nantais, pea shoots



MAIN COURSES

Wild mushroom risotto, cime di rapa, Spennwood cheese (v)

Aged Torre Meadow beef Wellington, celeriac purée, fine beans

Roast Holly Farm bronze turkey, classic garnish, cranberry sauce

Grilled wild Cornish halibut, cauliflower purée, golden raisin & pine nut dressing

Caramelised Gressingham duck breast, orange-braised chicory tart, cavolo nero



PUDDINGS & CHEESE

Classic bread & butter pudding (v)

Christmas pudding, warm brandy custard (v)

Apple tarte Tatin, clotted cream ice-cream (v)

Chocolate fondant, clementine ice-cream (v)

Selection of British & Irish cheese, dried fruit chutney, celery & walnut bread (v)

Tea, Coffee & Mince Pies

£125.00 per person

gavinbarandgrill.com | [@galvinbarandgrill](https://www.instagram.com/galvinbarandgrill)

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

Game may contain shot. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.