20. STORIES

CHRISTMAS DAY MENU

£165 PER PERSON

CHAPTER I

SCOTTISH SMOKED SALMON
Cream cheese, smoked caviar blinis

HONEY ROAST FIGS
Bacon

WARM SOUTH DEVON WHITE CRAB CAKE
Lemon aioli

CHAPTER II

KING PRAWN COCKTAIL
Bloody Mary sauce, baby gem, cucumber, tomato

CHAPTER III

ROAST CHESHIRE TURKEY BREAST
Veal, sage and apricot stuffing, pigs in blankets, duck fat roast potatoes, honey glazed carrots and parsnips, braised red cabbage, Yorkshire pudding, cranberry sauce, with truffled red wine jus

CHAPTER IV

TRADITIONAL CHRISTMAS PUDDING
brandy cream, snap tuile, eggnog ice cream

CHAPTER V

CARRON LODGE TUNWORTH CHEESE
Pear & saffron chutney, fennel seed cracker

DISCOVER MORE

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(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free | (v on request) - Vegetarian on request (vg on request) - Vegan on request | (gf on request) - Gluten free on request

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 13.5% service charge will be added to your final bill.