

3 Courses £50 per person

To Start

Spiced butternut squash soup, sage & chestnuts, sourdough (vg) (533Kcal) Severn & Wye smoked salmon, fennel, clementine & watercress salad, sourdough (384Kcal) Ox cheek & blue cheese croquettes, Cumberland sauce (457Kcal) Grilled heritage squash, yogurt, pickled fennel (vg) (339Kcal)

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket , cranberry sauce, gravy (938kcal) West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy (1057kcal) Parsnip & celeriac nut roast, Brussels tops, crushed winter roots, roast potatoes, gravy (vg) (867Kcal) Pan roasted seabass, creamed celeriac, Brussels tops, samphire & orange (597Kcal)

Puddings

Christmas pudding, brandy butter ice cream (v) (416Kcal) Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal) Spiced fig, orange, cranberry & walnut syllabub (vg) (530Kcal)

For The Table

(priced per dish)

Pigs in blankets (400Kcal) £7.00 Camembert 'bites' & cranberry slaw (379Kcal) £7.00 Cauliflower cheese (484Kcal) £7.00







theadamandevew 1, co. uk

We source our ingredients from Britain's best farmers, growers, fishers and foragers to bring out the season's flavours.

When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance. As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply. An adult's recommended daily calorie allowance is 2,000 kcal. All tables are subject to a , 26 discretionary service charge of 12.5%

