



## *Christmas Day at The Holcombe*

**Arrive to Holcombe nibbles, homemade sourdough & unsalted butter served to the table**

### **Starters**

Game terrine, date puree, port & orange, toasted brioche  
Cured chalk stream trout & hand picked white crab, toasted crumpet, horseradish mayonnaise  
Marinated garden beet carpaccio, cashew nut cheese, toasted cobnuts - **Vegan**  
White onion & Old Winchester velouté, blue vinney bon bons

### **Main Courses**

Brined & roasted Dorset Turkey, bread sauce, pigs in blanket, turkey gravy  
Pink roasted venison loin, beetroots, blackberries & chocolate  
Pan fried halibut, clams & champagne butter sauce  
Chargrilled celeriac steak, portobello mushroom, garden spinach & chokes, truffle - **Vegan**

A selection of seasonal vegetables & duck fat roasted potatoes served to the table

### **Desserts**

Christmas souffle, plum sorbet  
Set Chocolate cream, satsuma jelly, medjool date puree - **Vegan**  
Trifle (cherry brandy, cherry jelly, chocolate custard)  
Christmas pudding, brandy sauce  
Garden pear, frangipane tart, boozy cherries, almond liqueur cream



Cafetiere Coffee and Chocolate Truffles served to the table

**£130.00 per person plus 12.5% service charge**

**Why not add a Cheese Course - £12.00 per person**

A selection of three Somerset cheeses, homemade plum compote, crackers

*Important: Before ordering, speak to our staff if you have a Food Allergy or Intolerance.*

**12.5% gratuity will be added to the final bill & we only accept debit & credit cards**