



Christmas Day at The Holcombe

Arrive to Holcombe nibbles, homemade sourdough & homemade butter

Starters

Poached lobster & tiger prawn, cocktail sauce, baby gem, prawn cracker
Duck liver parfait, rowanberry jelly, hazelnut & parsley salsa, homemade brioche
Roast garden pear, Dorstone goats cheese, toasted walnut tarte fine, pickled walnut
Chargrilled partridge, sweet & sour red cabbage, clementines
Chanterelle mushroom, confit shallot, Vegan cheese tartlet dressed leaves - **Vegan**

Main

Grilled Turbot, Crémant de Limoux blanc cream, brown shrimps, caviar
Roasted Dorset Turkey breast, rolled leg, bread sauce, pigs in blanket,
turkey gravy, cranberries
Quarrcross Venison loin, black pudding bon bon, venison sausage roll,
carrot puree, bitter chocolate
Roasted garden beets, poached leeks, beetroot falafel, tenderstem,
root vegetable jus - **Vegan**

Desserts

Christmas pudding (my grandma's) - brandy custard
The Holcombe Christmas souffle, armagnac ice cream
Cinnamon chestnut madeleine, rum & raisin, Gewürztraminer wine poached pear
80% Dark chocolate set cream, clementine jelly & sorbet - **Vegan**
Somerset cheeses, quince jelly, oat crackers & music bread, dates & grapes

Cafetiere coffee & homemade chocolates served to the table

£160.00 per person

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