

2026 *Christmas* Day

£85 per person

~ To Start ~

SMOKED SALMON

Oak-smoked salmon, lemon, capers, dill crème fraîche, cotswold crunch bread

PRAWN & AVOCADO COCKTAIL

Prawns, avocado, marie rose sauce, gem lettuce & prawn crackers

ROASTED BUTTERNUT SQUASH SOUP

Cinnamon & nutmeg (GF, V)

BAKED BRIE EN CROÛTE

Brie wrapped in puff pastry, topped with cranberry sauce & thyme (V)

~ The Main Event ~

TRADITIONAL ROAST TURKEY

Pork & sage stuffing, chipolata bacon rolls, roast potatoes, carrots, parsnips, brussels & chestnuts, rich meat gravy

SLOW-ROAST BEEF SIRLOIN

Rosemary & garlic rub, horseradish cream, carrots, red wine gravy, crispy beef fat roast potatoes (GF)

STUFFED BUTTERNUT SQUASH

Wild rice, chestnuts, cranberries, feta, sage (V)

PAN-SEARED SEA BASS

Lemon butter sauce, samphire, tenderstem, sun dried tomato crushed new potatoes (GF)

~ Desserts ~

CLASSIC CHRISTMAS PUDDING

Brandy butter, vanilla custard (V)

CHOCOLATE YULE LOG

Chocolate buttercream, ganache (V)

BAKED VANILLA CHEESECAKE

Winter berry compote (V)

MINCE PIE CRUMBLE

Almond crumble, clotted cream (V)

Portbyhan

HOTEL

(V) Vegetarian • (GF) Gluten free

Please ask your server for allergen information. Some dishes may be adapted to accommodate dietary requirements.