Sévine

BRASSERIE & BAR

CHRISTMAS DAY

2026

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£104.95 PER ADULT · £49.95 PER CHILD AGED 5–12

Selection of smoked salmon canapés and a glass of fizz on arrival

STARTERS

Devon Crab and Prawn Cocktail
Avocado, baby gem, cucumber, Bloody Mary dressing

Roasted Celeriac and Chestnut Soup (VG)
Truffle oil, toasted sourdough

Wild Mushroom Bruschetta (V)
Herbed cheese, thyme, aged balsamic, toasted sourdough

Winter Jewel Salad
Fig, buffalo mozzarella, Serrano ham, pomegranate, aged balsamic

AMUSE-BOUCHE

Sloe Gin and Lemon Sorbet

MAINS

Sévine Festive Turkey Crown

Bacon-wrapped chipolata, goose fat roast potatoes, creamed leeks, Brussels sprouts and roasted chestnuts, maple parsnips, Chantenay carrots, cranberry stuffing, gravy

28-Day Dry-Aged Striploin of Beef

Goose fat roast potatoes, creamed leeks, Brussels sprouts and roasted chestnuts, maple parsnips, Chantenay carrots, horseradish cream, gravy

Pan-Seared Salmon Fillet

Braised leeks, roasted new potatoes, samphire, lobster bisque

Baked Butternut Squash and Lentil Wellington (VG)

Roasted butternut squash, beetroot and spinach wrapped in puff pastry, roast potatoes, maple parsnips, Brussels sprouts and roasted chestnuts, gravy

PUDDINGS

Christmas Pudding

Brandy butter ice cream

Sticky Toffee and Date Pudding

Butterscotch sauce, clotted cream

Vegan Chocolate Orange Tart (VG)

Mulled wine shot

Cheeseboard

French brie, stilton, cheddar, crackers, spiced apple chutney, grapes

Coffee, tea and mince pies served to the table

BEFORE YOU BOOK

(V) VEGETARIAN · (VG) VEGAN

Gluten-free options are available. Please speak to your server about any allergy or dietary requirement.

SITTINGS

12:00 · 14:30 · 17:00

DEPOSIT

£25 per person, non-refundable, secures your table. Balance payable on the day.

PRE-ORDERS

Full pre-orders for the whole party are required by 15 December.

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BRASSERIE & BAR

All of our food is prepared fresh daily, whereby nuts, gluten and other known allergens may be present. We take caution to prevent cross-contamination, however any product may contain traces as all menu items are prepared in the same kitchen. Fish dishes may contain bones, whilst we take every step to remove all. A discretionary service charge of 12.5% will be added.