

Christmas at...



£28.00 /£38 inc disco per head

Christmas Menu

Smooth Duck Liver & Port Parfait, Cranberry & Sloe Gin Chutney & Toast

Parsnip & Pear Soup, Walnut Granola & a Homemade Roll (V)

Black Pudding & Thyme Scotch Egg, Piggy Sticks & a Cider & Apple Puree

Charred Halloumi, Carrot & Blood Orange Salad with a Honey Mustard Dressing (V)

Horseradish & Preserved Lemon Salmon Roulade, Toasted Almonds & Micro Herbs

Roasted Loin of Cod on a Bed of Braised Puy Lentils with a Pancetta Crumb

Roast Somerset Turkey, Duck Fat Potatoes, Sage & Chestnut Stuffing, Pig's in Blankets, Roasted Parsnips & Market Vegetables & a Red Wine Gravy

Whole Roast Partridge stuffed with Garden Herbs with Vitelotte Potato Puree, Parsnip Crisps & a Redcurrant Jus

8oz 30 Day Aged Rib Eye Steak, Confit Tomato, Flat Mushroom, Hand Cut Chips and a Green Peppercorn Sauce (£3.75 supplement)

Parmesan, Pesto & Roasted Vine Tomato Risotto (V)

Aubergine Stuffed with Wild Mushrooms, Spinach & Nutmeg served with Buttered New Potatoes (V)

Lemon & Lime Posset, Oat Crumb & Candied Orange Peel

Chocolate & Orange Tart, Orange & Star Anise Syrup, Popping Candy & Vanilla Ice Cream

Baked White Chocolate & Strawberry Cheese Cake, Strawberry Coulis & White Chocolate Ice Cream

Selection of English Cheeses, Crackers, Quince Jelly & Port (£3.25 supplement)

Cinnamon & Star Anise Creme Brulee served with a Date Biscotti

Christmas Pudding with Brandy Creme Anglaise

