



Christmas Party Menu 2020
£30.00 per person/£40.00 including disco

Celeriac, Hazelnut & Truffle Soup, Mini Roll with Caraway Seeds **(V)**

Duck Liver & Gin Parfait, Apple & Saffron Chutney, Pickled Vegetables & Crostini

Pan-fried Pigeon Breast, Wild Mushroom Risotto, Pickled Shimeji Mushrooms & Micro Coriander

Smoked Mackerel Pate, Red Chicory, Cucumber, Fennel Fronds & Dill

Blood Orange, Radicchio, Pomegranate & Cashew Nut Salad **(V)**

Roast Somerset Turkey, Duck Fat Potatoes, Pork & Chestnut Stuffing, Pigs in Blankets
& Thyme Yorkshire Pudding

Whole Roast Partridge stuffed with Garden Herbs, Honey Roasted Pears, Purple Pomme Puree
& Root Vegetable Crisps

8oz Dry Aged Ribeye Steak, Confit Tomato, Flat Mushroom, Dauphinoise Potato
served with a Green Peppercorn & Brandy Sauce

Grilled Fillet of Sea Bream, Jerusalem Artichoke Puree, Roasted
Provencal Vegetables, Gnocchi & Basil Oil

Wild Mushroom, Spinach & Tarragon Risotto, Truffle Oil & Root Vegetable Crisps **(V)**

Pearl Barley, Parsnip & Sweet Potato Tagine, Preserved Lemon, Pomegranate & Greek Yogurt **(V)**

Sticky Toffee Pudding, Butterscotch Sauce, Toffee Popcorn & Vanilla Ice Cream

Baked Lemon & Clotted Cream Posset Tart, Lemon Curd, Oat crumb & Blackberry Ice Cream

Christmas Pudding Strudel dusted with Icing Sugar & Brandy Butter

Mulled Poached Pear, Micro Basil & Vegan Ice Cream **(VG)**

Baked White Chocolate & Pineapple Cheesecake, Baby Apples, Toffee Sauce & Maple Chantilly

Selection of English & French Cheeses, Grapes, Quince Jelly
& Taylors Port **(£3.25 Supplement)**

For any allergies or dietary requirements, please speak to a member of our team.