



CHRISTMAS PARTY MENU

2 COURSES £38 | 3 COURSES £48

THIS MENU REQUIRES PRE-ORDER AND A DEPOSIT TO BE PAID BEFORE YOUR RESERVATION

STARTERS

- CELERICAC, APPLE & ROSEMARY POMME ANNA** - TRUFFLE MUSHROOM MAYONNAISE *VG/GF*
- GODMINSTER CHEDDAR TART** - HAM HOCK, PICKLES, HONEY MUSTARD CARROT PURÉE *GF*
- CORNISH LOBSTER & BRANDY BISQUE** - TREACLE SODA BREAD, SEAWEED BUTTER
- ROAST SQUASH** - BEETROOT SLAW, SAGE, WALNUT, GOAT CHEESE PESTO *V/GF*
- PORK BELLY & GREEN PEPPERCORN TERRINE** - CAPER & DATE PURÉE, PUFFED SKIN, TOAST

MAINS

- PARSNIP, MUSHROOM & LEEK WELLINGTON** - SHREDDED BRUSSELS & CHESTNUT, ROAST POTATOES, MAPLE ROOT VEGETABLES, RICH GRAVY, CRANBERRY SAUCE *VG/GF*
- TURKEY, SAGE & ONION BALLOTINE** - PIGS IN BLANKETS, ROAST POTATOES, SHREDDED BRUSSELS, CHESNUTS, BUTTER, MAPLE ROOT VEGETABLES, RICH GRAVY, CRANBERRY SAUCE *GF*
- BEEF & RED WINE CASSEROLE** - HORSERADISH MASH CROQUETTE, BRAISED RED CABBAGE, BUTTERED CAVOLO NERO
- SEA BASS FILLET** - WARM NEW POTATO SALAD, FENNEL, DILL, SPINACH, CAPERS & COCKLE BUTTER SAUCE *GF*
- WILD MUSHROOM PEARL BARLEY RISOTTO** - CREAM, WHITE WINE, TARRAGON, TRUFFLE & PARMESAN *V*

DESSERTS

- DARK CHOCOLATE & BRANDY TERRINE** - POACHED PEAR, CHESTNUT CREAM, HONEYCOMB *GF*
- LEMON & VANILLA POSSET** - AMARETTI BISCUIT CRUMB
- CLASSIC CHRISTMAS PUDDING** - BRANDY SAUCE
- FIG & APPLE TREACLE TART** - SALTED CARAMEL SAUCE, APPLE PURÉE, VANILLA ICE CREAM *VG GF*
- LOCAL CHEESES** - CHUTNEY & BISCUITS (+£5 supplement)

*GF= Gluten free, *= can be GF on request, VG= Vegan CVG= Can be Vegan
£10 pp non-refundable deposit, paid at least 2 weeks before booking with pre-order
Please be aware we are **card** only. A discretionary service charge of 10% is added to bookings.*