FESTIVE MENU

2 COURSES £39 | 3 COURSES £45
Available from 27th November | Pre-order Required 2 weeks before

STARTERS

Lightly Spiced Roasted Parsnip Soup
Chestnut Oil, Warm Sourdough (gfo/vg)

Ham Hock Terrine
Spiced Apple & Plum Chutney (gfo)

Wild Mushroom & Thyme Arancini
Truffle Mayonnaise (vg/gf)

Beetroot & Citrus Cured Salmon
Horseradish Emulsion, Pickled Apple (gf)

MAINS

Butter Roasted Turkey Breast
Rosemary Roast Potatoes (gf)

Slow Braised Feather Blade of Beef
Rich Red Wine & Port Jus, Truffled Parsnip Purée (gf)

Butternut Squash & Pecan Filo Spiral Pie
Rosemary Roast Potatoes (vg)

Pan Seared Hake
Festive Clam & Saffron Chowder (gf)

All served with Braised Red Cabbage, Glazed Carrots, Brussels Sprouts

DESSERTS

Traditional Christmas Pudding
Brandy Cream (v/gfo)

Spiced Poached Pear
Vanilla Bean Ice Cream (vg/gf)

Dark Chocolate & Espresso Tart
Lacock Dairy Salted Caramel Ice Cream (v)

Honey, Orange & Pistachio Posset
Shortbread (v/gfo)

Cheese & Biscuits (+£10)
Angel Fruit Chutney, Biscuits (gfo)

OPTIONAL ADDITIONS

Priced Per Person, pre-order required

Welcome Glass of Prosecco **+£6.5**
Canapés **+£10**
Coffee & Mince Pies **+£6**

GF= Gluten free, CGF= can be GF on request, VG= Vegan CVG= Can be Vegan
*Please be aware we are **card** only. A discretionary service charge of 10% is added to bookings.*