

CHRISTMAS PARTY MENU 2020

Two Courses £21.95 Three Courses £25.95

STARTERS

Duck Confit and Cranberry Terrine **
served with apple chutney and crusty bread

Carrot and Butternut Soup**
topped with cheddar and pumpkin seed crouton,
served with fresh crusty bread(V)(Vegan)

Roast Vegetable and Goats Cheese Tart served with apple seed salad(V)

Salmon and Prawn Salad**
finished with dill mayonnaise, focaccia crostini and balsamic syrup

MAINS

Traditional Roast Bronze Turkey with Apricot and Sage Stuffing, Pigs in Blankets and Roast Potatoes **

Honey Roasted Belly Pork, served with Dauphinoise Potato, Creamed Cabbage and Cider Sauce **

Roast Fillet of Salmon with a Tomato and Herb Crust served with Mash Potato and a White Wine Cream Sauce**

Wild Mushroom and Nut Slice served with Sauté Potatoes and Thyme Gravy (V)(Vegan)*

Slow Cooked Shin of Beef served with Fondant Potato,**
Forest Mushroom, Pancetta and Red Wine Sauce

All Main dishes are served with Seasonal Vegetables



DESSERT

Christmas Pudding with Brandy Sauce**

Chocolate Tart served with orange cream and cranberry gremolata

Sticky Toffee Pudding*
with caramel sauce and vanilla ice cream

Selection of Ice Cream OR Sorbets*

Selection of West Country Cheeses**
served with homemade chutney and biscuits (add £2 supplement)

Smaller Portions of the Christmas Party Menu available for Children (aged 12 and Under) for £16.95

Please provide a pre order one week prior to your booking.

Please inform us if you have any special dietary requirements.

^{*} Gluten Free Dish

^{**}This can be made Gluten Free on request