

CHRISTMAS PARTY MENU 2018

Two Courses £21.95 Three Courses £25.95

STARTERS

Confit Chicken, Garlic and Rosemary Terrine **
served with sweet onion marmalade and crusty bread

Fresh Fig, Walnut and Cranberry Salad (V)(Vegan)* served with toasted pumpkins seeds and aged Balsamic

Spiced Parsnip and Apple Soup**
served with fresh crusty bread and butter (V)

Roast Vegetable and Goats Cheese Tart served basil pesto and aged balsamic

Poached Salmon and Crayfish Salad ** with pickled beetroot and lemon dressing

MAINS

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

Roast Duck Confit served with Mustard Mash Potato, Sweet Onion Marmalade**

Honey Roasted Belly Pork, served with Roast Potatoes with Bramley Apple Sauce **

Roast Fillet of Salmon served with Mash Potato and a Creamy Leek and Chive Sauce *

Roasted Vegetable and Halloumi Puff Pastry Slice served with Sauté Potatoes and Basil Pesto (V)

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

All Main dishes are served with Seasonal Vegetables



DESSERT

Christmas Pudding with Brandy Sauce**

Coconut Panna Cotta *
served with pineapple crisps and toasted almonds

Baked White Chocolate Cheesecake served with fresh raspberries

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

Christmas Party Bookings must be a minimum of 8 guests. 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