



Festive Menu 2022

Starters

Roasted Butternut Squash & Thyme Soup **V**
Crusty Roll & Butter **D G**

Smoked Mackerel Fishcake, Horseradish Sauce **F E G**

Ham Hock Terrine, Cider Chutney, Toasted White Bread **G M SP**

Somerset Brie and Cranberry Tart, Honey & Walnut Dressing **D G SP E N**

Main Course

Roast Turkey **G SP**
Roasted Parsnips, Carrots & Potatoes, Mixed Seasonal Vegetables, Gravy, Pigs in Blanket, Stuffing

Slow Braised Venison **G SP**
Roasted Parsnips, Carrots, Potatoes, Gravy, Mixed Seasonal Vegetables,

Roasted Vegetable & Apricot Nut Roast **G SP N**
Vegetarian Pigs in Blanket, Gravy, Roast Potatoes Parsnips, Carrots, Mixed Seasonal Vegetables

Roast Fillet of Salmon, Pomme Anna Potatoes, Dill & Caper Butter Sauce **D F SP**

Desserts

Christmas Pudding Brandy Sauce **D SP G**

Mini Apple Crumble with Mulled Wine Poached Pear, Granola, Custard **G D SP E**

Vanilla Panna cotta, Winter Berry Compote, Chocolate Brownie Crumb **G E D S**

Cheese & Biscuits (Vegetarian option available) **G D SP**
Cheddar & Stilton with Biscuits, Grapes, Chutney

Coffee & Mini Mince Pie **G D SP**
£1.00 per person

2 Courses £22.95

Add a 3rd course for £3.00 - £25.95 per person

C Celery **G** Gluten-Containing Cereals, **CR** Crustaceans, **F** Fish, **E** Eggs, **L** Lupin, **D** Milk, **SF** Molluscs,
M Mustard, **N** Nuts, **P** Peanuts, **SS** Sesame Seeds, **S** Soya **SP** Sulphites

Dairy free & gluten free available on request. Fish dishes may contain bones. Due to the way we prepare our food additional allergens maybe present
If you have any food allergies, please feel free to discuss this with us in advance A non-refundable deposit of £10.00 per person is required to confirm the booking.
Please note menu may be subject to change. All menu selections & any special dietary requirements must be pre-ordered no later than 14 days prior to the event
Prices include a voluntary 10% gratuity with all of this going to our staff.