

FESTIVE MENU

STARTERS

Seasonal soup of the day

with thick-cut multi-grain bread & Somerset butter (v)

Chicken liver, Madeira & oven-roasted mushroom pâté

with mulled plum chutney, thick-cut toast & Somerset butter

Stilton, mushroom & walnut filo parcels

with caramelised red onion chutney & salad garnish (v)

King prawn cocktail

with multi-grain bread & Somerset butter (†)

MAIN COURSES

All mains served with British root vegetables, Brussels sprouts & roasted potatoes

Hand-carved British free-range roast turkey breast

with all the trimmings

Scottish salmon tail fillet

with a tomato concassé & dill butter sauce (†)

Braised beef in Chianti wine sauce

with chestnut mushrooms, balsamic roasted onions, garlic & thyme (‡)

Roasted red pepper & red onion tart

with a Cheddar cheese sauce in puff pastry (v)

Pan-seared Barbary duck breast

with sage & honey jus

DESSERTS

Christmas pudding

with brandy sauce (‡)

Bitter chocolate tart

with chocolate sauce & crème fraîche

Mascarpone & Madagascan vanilla cheesecake

with blueberry compote & double cream

Cream profiteroles

with chocolate sauce & double cream

Coffee & truffles available upon request for an additional £2.00

Adult 2 courses £14.95 Child (aged 12 or under) 2 courses £8.95

Adult 3 courses £16.95 Child (aged 12 or under) 3 courses £9.95

