

CHRISTMAS DAY MENU 2018



STARTERS

Roasted Pumpkin & Chestnut Soup (*Vegan & GFA*)

Sourdough Bread

Duck Rilletes (*GFA*)

Fig Relish, Crostini

Christmas Jamaican Spice Gravadlax (*GFA*)

Pickled Vegetables, Sourdough

Stilton, Pear & Fig Salad (*V & GFA*)

Honey Dressing

MAINS

Roasted Breast of Turkey - Honey Roast Gammon, Stuffing, Pigs in Blankets, Bread Sauce, Gravy (*GFA*)

Roasted Sirloin - Yorkshire Pudding, Horseradish, Gravy (*GFA*)

Venison & Wild Mushroom Wellington, Red Wine Sauce (*GFA*)

Plaice Paupiettes - Prawn Stuffing, Crab & White Wine Sauce (*GFA*)

Kale & Chestnut Stuffed Roasted Cauliflower (*Vegan & GFA*)

All accompanied with Roasted Potatoes, Roast Parsnips, Spiced Braised Red Cabbage, Carrots, Sprouts, Cauliflower.

DESSERTS

Black Forest Trifle (*V*)

Chocolate Brownie, Kirsch Syrup, Cherries, Cherry Jam, Chocolate Custard, Whipped Cream, Chocolate Shavings

Spiced Poached Pear (*Vegan & GFA*)

Hot Chocolate Sauce, Almond Biscuits

Panettone Bread & Butter Pudding (*V*)

Spiced Orange Sauce

Cheese Board (*GFA*)

Brie, Wookey Hole Cheddar, Stilton, Spiced Apple Chutney, Grapes, Water Biscuits

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Tea or Coffee with Mini Mince Pie

3 Courses & a glass of Kir Royale £78 | Kids under 10 half price (half portions)

£20 per person required to secure the table. Full payment & pre-order by 25th November. (VA- vegan adaptable, GFA – Gluten Free Adaptable).

Please notify us of any allergies or intolerances clearly on your pre-order sheet and discuss any queries with our staff prior to ordering