

CHRISTMAS PARTY MENU 2018



STARTERS

Butternut Squash Soup *(Vegan & GFA)*

Crispy Sage, Apple Croutons

Prawn & Avocado Salad *(GFA)*

Marie Rose Sauce, Artisan Bread

Filo Wrapped Brie *(V)*

Dressed Leaves, Fig Relish

Ham Hock Terrine *(GFA)*

Home Made Piccalilli, Dressed Leaves, Croutes

DESSERTS

Traditional Christmas Pudding

Brandy Sauce

Sticky Toffee Pudding *(V)*

Toffee Sauce, Vanilla Ice Cream

Spiced Poached Pear *(Vegan & GFA)*

Hot Chocolate Sauce, Almond Biscuits

Creme Brûlée *(GFA)*

Cinnamon & Chocolate Shortbread

Cheese Board *(GFA)*

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

MAINS

Traditional Roast Turkey *(GFA)*

Roast Potatoes, Parsnips, Bacon Wrapped Chipolata, Sage & Onion
Stuffing, Gravy, Christmas Vegetables (Sprouts, Buttered, Carrots, Spiced
Red Cabbage)

Christmas Dinner Pie

Homemade Pie with Layers of Turkey, Roasted Ham, Sausages, Sage &
Onion Stuffing, Gravy, Roast Potatoes, Parsnips, Christmas Vegetables

Braised Steak with Button Onions *(GFA)*

Button Onions, Mushrooms, Red Wine & Madeira, Creamed Potatoes,
Christmas Vegetables

Cranberry Crusted Salmon *(GFA)*

Orange Hollandaise, Crushed New Potatoes, Christmas Vegetables

Belly Pork *(GFA)*

Sautéed Green Vegetables, Jus, Christmas Vegetables

Beetroot & Red Onion Tarte Tartin *(Vegan)*

Roast Potatoes, Christmas Vegetables

Available 1st – 24th December Monday to Saturday and Sunday from 5pm. Lunch bookings sitting 12pm – 3pm Monday – Friday 20% off
3 Courses £27.95 (Add tea/coffee & a mini mince pie for £1.55)

£10 per person required to secure the table. Full payment & pre-order 3 weeks prior

(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