



## CHRISTMAS PARTY MENU

TWO COURSES £23.95...

THREE COURSES £28.95...

### TO START...

CAMEMBERT AND CRANBERRY CROQUETTE, CARAMELISED WALNUT SALAD, (V)

ROASTED CELERIAC AND APPLE SOUP, WARM CIABATTA (V)

SMOKED SALMON PÂTÉ, MELBA TOASTS, PICKLED CUCUMBER, WATERCRESS

PAN SEARED PIGEON BREAST, BEETROOT, CELERIAC PUREE, PORT JUS

### THE MAIN EVENT...

ROASTED CROWN OF SOMERSET TURKEY, PIGS IN BLANKETS, STUFFING, ROAST POTATOES, CHANTENAY CARROTS, BUTTERED SPROUTS, BRAISED RED CABBAGE, GRAVY

NUT ROAST, ROAST POTATOES, YORKSHIRE PUDDING, CHANTENAY CARROTS, BUTTERED SPROUTS, BRAISED RED CABBAGE, VEGETARIAN GRAVY (V)

ROASTED TOPSIDE OF BEEF, ROAST POTATOES, YORKSHIRE PUDDING, CHANTENAY CARROTS, BUTTERED SPROUTS, BRAISED RED CABBAGE, GRAVY

OVEN ROASTED DUCK BREAST, DAUPHINOISE POTATO, TENDERSTEM BROCCOLI, PORT JUS

PAN SEARED HAKE, CHORIZO AND BEAN CASSOULET, SAUTÉED FINE BEANS, SAMPHIRE

WILD MUSHROOM AND TRUFFLE RISOTTO, PARMESAN SHAVINGS, ROCKET (V)

### A SWEET TOOTH...

WHITE CHOCOLATE AND GINGER CHEESECAKE, CRUSHED SHORTBREAD, VANILLA ICE CREAM

PROFITEROLES, FRESH CREAM, WARM CHOCOLATE SAUCE

CHRISTMAS PUDDING, BRANDY SAUCE

RASPBERRY CRÈME BRULEE, SHORTBREAD, RASPBERRY CAVIAR

TRIO OF MARSHFIELD SORBET, MANGO, CHAMPAGNE, BLACKCURRANT (VG)

PLEASE ENSURE THAT ANY ALLERGIES OR SPECIAL REQUIREMENTS ARE  
CLEARLY MARKED ON YOUR PRE ORDER

