



Christmas menu.

Starters.

Slow roasted chestnut and tomato soup and warm artisan breads served with herb whipped butter. (Available GF)
£8.50

Smoked salmon and prawn Marie Rose cocktail served with crisp iceberg and raddicio. (GF). £9.00

Rosmary and garlic studded Somerset brie and cider apple served with red onion chutney. (V/GF). £12.00

Slow braised duck rilletes and plum sauce served with thyme and onion tart tatin. £9.00

Mains.

Traditional butter roasted turkey crown, cauliflower puree, sage and apple stuffing served with honeyed pigs in blankets & cranberry sauce. (Available GF) £19.95

Crab linguine, lobster bisque served with white wine cream sauce and roasted shallots. £20.00

8oz Sirloin steak, confit tomatoes, flat roasted portobello mushrooms, pomme Anna potato served with parmesan and rocket salad. (Available GF) £27.50

Vegetarian lentil and cranberry cutlet, sweet potato puree and sweet maple roasted rosemary parsnips. (V/ (Available GF)). £16.00

Puddings.

Warm spiced Christmas pudding served with brandy custard or vanilla ice cream. (GF). £8.00

Rich dark chocolate and orange soufflé torte served with vanilla mascarpone. £8.00

Festive mulled wine poached pears, date puree, granola served with raspberry sorbet. (V/GF)). £7.00

Simple Italian vanilla ice cream affogato served with biscotti crumb and espresso shot. £8.00

If you have and food intolerance please inform a member of staff when ordering.