

CHRISTMAS PARTY SET MENU STARTERS

SPICED SWEET POTATO & BUTTERNUT SQUASH SOUP
(GF*, N*, DF*, V, VE*)
ROASTED CHESTNUTS

HAM HOCK TERRINE (GF*)
PICCALILLI, TOASTED SOURDOUGH

TWICE BAKED BLUE CHEESE SOUFFLE (V)
CREAMED LEEKS

PIGEON BREAST (GF, DF)
BUBBLE & SQUEAK, RED WINE REDUCTION

MAINS

ROAST TURKEY DINNER (GF*, DF*, N)
TURKEY BREAST, CHESTNUT & CRANBERRY STUFFING, WRAPPED IN SMOKED BACON,
PIG IN BLANKET, ROAST POTATOES, ROASTED CARROTS, BRAISED RED CABBAGE,
SWEDE, MIXED GREENS, GRAVY, YORKSHIRE PUDDING

FILLET OF HALIBUT
SAUTEED WILD MUSHROOMS, POTATO GNOCCHI,
TENDER STEM BROCCOLI, LEMON BUTTER SAUCE

SLOW ROAST PORK BELLY (GF, DF*)
SPICED APPLE PUREE, FONDANT POTATO, MIXED GREENS, MULLED CIDER
GRAVY

**WILD MUSHROOM, CARAMELISED ONION, SPINACH &
CHESTNUT PIE**
(V, VE*, DF, N)
ROAST POTATOES, ROASTED CARROTS, BRAISED RED CABBAGE,
SWEDE, MIXED GREENS, GRAVY

DESSERTS

CHRISTMAS PUDDING CHEESECAKE (V)
BRANDY SAUCE

BUTTERMILK PANNA COTTA (GF)
MULLED SPICED POACHED FRUITS, HONEYCOMB

CARAMELISED APPLE STICKY TOFFEE PUDDING (V)
TOFFEE SAUCE, HONEYCOMB ICE CREAM

**WEST COUNTRY CHEESE BOARD (GF*, V) £3
SUPPLEMENT**
HOMEMADE CHILLI JAM, CRACKERS, FRUIT

2 COURSES £29.00, 3 COURSES £38.00

(V – VEGETARIAN, VE – VEGAN, GF* – GLUTEN FREE OPTION, DF* – DAIRY FREE OPTION, N – CONTAINS NUTS)