



# Festive Menu



2 Courses £29.95 – 3 Courses £34.95

## Somerset Cider & Onion soup

With sourdough apple & cheese toasts

## Beef Brisket Bon Bons

Slow cooked brisket with a whiskey teriyaki sauce

## Salmon Rillettes

With smoked salmon ribbons & citrus dressed salad

## Honey Baked Stuffed Figs

Stuffed with goats cheese & drizzled honey with parma ham & dressed salad



## Slow Braised Lamb

Tender lamb with fresh rosemary, seasonal veg & red wine reduction with a creamy pomme puree

## Traditional Roast Turkey

Succulent Turkey with homemade port & cranberry stuffing, duck fat roast potatoes, all the trimmings & rich gravy

## Pan seared Duck Breast

Served pink with a cranberry & maple sauce on a bed of creamy pomme puree & seasonal veg

## Sea Bass

Fresh pan seared sea bass on Ratatouille nicoise & finished with a balsamic drizzle

## Homemade Vegetable Pot Pie

Flaky pastry with a medley of vegetables served with choice of potatoes & vegetable gravy



## Traditional Xmas Pudding

Festive classic, rich and fruity served with brandy sauce or cream

## Sticky Ginger Pudding

Sticky ginger sponge topped with a rum caramel sauce served with cream or vanilla ice cream

## Poached Pears

Sweet poached pear with spiced cinnamon biscuit and caramel sauce with vanilla ice cream

## Chocolate & Raspberry Torte

Decadent chocolate torte with fresh raspberries served with cream or ice cream

## Cheese Board

(+£4.50 supplement)

Selection of the finest cheeses with homemade chutney, grapes & a variety of crackers