

Christmas Menu 2017

Starters

Celeriac, Chestnut and Apple soup

Home-smoked Salmon with Beetroot, Vodka and Dill Salsa

Sautéed wild Mushrooms in Madeira cream and Chives on toast

Potted confit of Duck, Cornichons and red onion marmalade

Pheasant, Redcurrant and Port Terrine

Main Courses

Thyme and Butter roasted Turkey Crown with Sage, Cranberry and Sausage stuffing and Pigs-in-blankets & roast potatoes

Slow roasted Belly Pork with Champ potato and an Apple and Cider reduction

Barolo Braised Shin of Beef, Pancetta and Chestnut mushrooms

Liguriun Fish Stew with olive oil croutes

Butternut Squash and baked Ricotta Gnocchi with crushed Amaretti

Served with fresh seasonal vegetables

Desserts

Traditional Christmas Pudding and Brandy sauce

Maple and Pecan Tart with Vanilla ice cream

Dark Chocolate Tart and Poached Pears

Brandy Snap Basket with Strawberry, Chocolate and Vanilla ice cream

West Country Cheeseboard

Coffee and Mince Pie

2 Course £22.50

3 Course £27.50

Unfortunately we are unable to cater for parties of more than 10 on Tuesday, Friday & Saturday evenings

All Christmas meals to be pre-ordered 1 week prior. Maximum Party of 25 people