

## **Christmas Party Menu 2024**

available from 29th November until 24th December inclusive
3 courses £38.00 per person -- 2 courses £30.00 per person

## to start...

Cream of White Onion & Thyme Soup; fresh baguette GFO V

Smoked Salmon & Spring Onion Tart; dill & horseradish cream

Chicken Liver & Wild Mushroom Pate; sticky fig relish, warm toast

Sticky Pulled Pork; Asian salad, toasted sesame seeds GF

Halloumi Fritters; cranberry & orange sauce GF V

Vegan Pesto Hummus; roasted seeds & nuts, flat bread GFO VE

## Mains...

**Roasted Turkey Crown;** bacon wrapped chipolata, seasonal stuffing, roast potatoes, vegetables, gravy, cranberry sauce **GF** 

Confit of Duck Leg; ragout of parmentier potatoes, lentils, bacon, peas & parsley GF

Thai Chicken Curry; coriander & almond rice GF

Seared Fillet of Sea Bass; crushed potato, kale, warm chorizo & caramelised onion dressing GF

King Prawn Risotto; roasted red pepper, chilli & garlic GF

Roasted Butternut Squash; heritage carrot, courgette, tender stem broccoli & vegan feta; roasted red pepper, parsley & pomegranate dressing GF VE

Sauté of Wild & Field Mushrooms; red onion, leek, spinach & tarragon vegan cream sauce; puff pastry VE

## Dessert...

Christmas Pudding; warm brandy sauce GFO

Dark Chocolate & Orange Pot; chocolate crumb, honeycomb, dehydrated orange GFO VE

Vanilla Cheese Cake; mulled winter berries

Mature Cheddar and Somerset Brie; plum & apple chutney with biscuits GFO

Cafetiere of Coffee £3.25 per person

VE =vegan, VEO =vegan option V = vegetarian, GF = gluten free, GFO = gluten free option available on request
Customers with food allergies are asked to discuss their dietary needs with our staff
Nuts are used in our kitchen & dishes may contain nuts or nut oils
Due to the current market, our suppliers from time to time may not be able to source some products.
We therefore reserve the right to substitute any of the dishes should the need arise