



FESTIVE MENU

(Available anytime from Tuesday to Saturday, for any parties of 8 or more)
2 courses £21.95 3 courses £27.95

Available 28th November until 22nd December

Book by the September 30th for 15% discount. Book by October 31st for 10% discount.

Book by November 30th for 5% discount.

Starters

Festive soup of the day (v,ga)
Warm crusty bread, butter
Smoked salmon parcel (ga)
Dill cream cheese, avocado, sweet chilli sauce
Ham hock terrine (ga)
Spiced pineapple & ginger relish, melba toast
Camembert sharer (v,ga)*
Salted caramelised nuts, confit garlic honey, crusty bread

Mains

Roast turkey dinner
Crispy roast potatoes, red cabbage, lemon green beans, tender stem broccoli, maple Dijon chantenay carrots, stuffing, gravy **Add sprouts for no extra charge**
Creamy saffron seafood Mornay
Prawns, haddock, saffron cream cheese sauce, panko topping, seasonal vegetables or side salad
Portobello stuffed mushroom wellington (v)
Crushed new potatoes, seasonal vegetables
Pie of the week (ga)
Ask about this week's pie

Desserts

Christmas pudding (v,g)
Brandy custard
Honey, orange & pistachio posset (ga)
Macerated cherries, hazelnut ice cream
Mulled cherries jubilee (v,g)
Spiced boozy cherries, ice cream
Cheeseboard (v)
Somerset Brie, Shropshire Blue, Mature Gouda, preserves & crackers

*The camembert, on this set menu, counts for 2 starters.