



# christmas menu

## Starters

Brandy infused chicken liver pate served with red onion compote and toasted ciabatta

★ Roast parsnip and honey soup topped with crème fraiche, served with an oven baked roll and butter (gf) (v)

Pulled smoked mackerel on a bed of winter leaf salad drizzled with an orange and dill dressing (gf)

## Mains

Oven roasted turkey with herb stuffing, dauphinoise potatoes, carrot and cumin purée, honey & thyme parsnips, buttered sprouts and chipolatas served with chefs rich gravy sauce

Pan fried seabass served on a bed of seasonal vegetables. Served with dauphinoise potatoes and a red pepper and caper salsa and drizzled with herb infused oil (gf)

Somerset Brie and beetroot in a kale pastry tart, served with dauphinoise potatoes, carrot and cumin purée, honey & thyme parsnips, buttered sprouts and drizzled with a red wine and cranberry glaze (gf) (v)

## Desserts

Traditional Christmas Pudding served with tipsy brandy sauce

Warm chocolate brownie topped with spiced orange and ginger ice cream (gf)

Panettone Christmas cheese cake topped with winter berry coulis

2 Courses £14.95pp 3 Courses £16.95pp

Snow dusted Mince Pie and Illy filter coffee or tea included in the 3 course menu

Pre-Booking required - Menu available from 27th November to 22nd December; 12pm to 3pm