

christmas
DAY LUNCH

SPICED SWEET POTATO & ROASTED RED PEPPER SOUP (GF?) (VE?)

Herb crème fraîche and white truffle croutons

TRIO OF (GF)

Smoked Chicken & Avocado

Herb sponge, bitter leaves and sherry vinaigrette

Torched Cured Salmon

Cured in citrus and tarragon with fennel slaw

Glazed Tiger Prawn

Curried squash purée, puffed rice

TRIO OF (VE) (GF)

Smoked Oyster Mushroom & Avocado

Bitter leaves, herb sponge and sherry vinaigrette

Torched Salt Baked Carrot

Baked in a herb salt crust, with fennel slaw

Salt Baked Beetroot Tartare

Watercress, hazelnuts



From the Carvery (GF?)

ROAST TURKEY BREAST

ROAST SILVERSIDE OF BEEF

ROASTED SIRLOIN OF BEEF SERVED PINK

VEGETABLE WELLINGTON (VE)

All served from the carvery with, Brussel sprouts, glazed carrots, roasted parsnips, cauliflower cheese, braised red cabbage, peas, roast potatoes, crispy diced potatoes, sage and onion stuffing, Yorkshire pudding and pigs in blankets

FILLET OF SEA TROUT (GF)

Sautéed sea vegetables, potato rosti, chorizo and sherry velouté



CHRISTMAS PUDDING

Served with brandy sauce

TRIO OF

Chocolate Yule Log

Grand Marnier cream, dark chocolate ganache

Eggnog Panna Cotta

Speculaas biscuit, redcurrants

Lemon Champagne Tart

Fresh raspberries

FESTIVE CHEESE BOARD (GF?) (V)

A selection of West Country cheeses including Somerset Brie and vintage Cheddar & Devon Blue with celery, grapes, walnuts and local chutney

**3 Courses
& Arrival Drink**

£100

per adult

£50

per child under 12

(GF) GLUTEN FREE (GF?) CAN BE GLUTEN FREE (please ask) (V) VEGETARIAN (VE) VEGAN (VE?) CAN BE VEGAN (please ask)

Card details upon booking - £10 per person deposit taken upon booking, remaining balance charged 2 weeks prior to booking. All payments non-refundable.
Pre-order required 3 weeks prior for all tables. No discounts can be used alongside this promotion. Please read our full terms and conditions.