

christmas PARTIES

ROASTED CARROT & CUMIN SOUP GF? VE?

Herb crème fraîche and garlic croutons

CHICKEN LIVER PARFAIT GF?

Spiced tomato chutney, sourdough toast, radicchio salad

TORCHED CURED SALMON GF?

Cured with citrus and tarragon, served with fennel slaw and rye toast

SALT BAKED BEETROOT TARTARE VE GF

Watercress, hazelnuts, pickled beetroot
and raspberry vinaigrette

2 Courses
from
£33
per person



From the Carvery GF?

ROAST BREAST OF TURKEY

ROAST SILVERSIDE OF BEEF

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



CHRISTMAS PUDDING

Served with brandy sauce

CHOCOLATE YULE LOG

Grand Marnier cream, dark chocolate ganache

BANANA STICKY TOFFEE PUDDING VE GF

Miso caramel sauce, vegan vanilla ice cream

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
from
£40
per person

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.