



new year's eve

CARVERY

CURRIED SQUASH & RED PEPPER SOUP (VE?) (GF?)

Mango and coriander yogurt, cumin toast

PRESSED CHICKEN LIVER TERRINE

Apricot and elderflower gel, apricot purée, brioche

VENISON CARPACCIO (GF?)

Seared peppered venison loin, served with pickled blackberries, juniper oil, watercress and rye toast

VEGETABLE SPRING ROLLS (VE)

Filled with sautéed vegetables and mango and chilli chutney, with a ponzu dipping sauce



ROAST BREAST OF TURKEY

ROAST SILVERSIDE OF BEEF

VEGETABLE WELLINGTON (VE)

ROAST SIRLOIN OF BEEF SERVED PINK (GF?)

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



BITTER CHOCOLATE BAVAROIS

Caramelised white chocolate purée, sour cherry and kirsch compote

LEMON & CHAMPAGNE TART

Meringue shards, blood orange gel, candied peel, mint oil

SPICED BAKED APPLE (GF) (VE)

Cinnamon oat crumb, star anise maple reduction, vegan vanilla ice cream

COCONUT & PASSION FRUIT PANNA COTTA (VE)

Toasted coconut flakes, pomegranate, lime syrup

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

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

Card details required on booking. £10 per person deposit taken upon booking, remaining balance charged 2 weeks prior to booking. All payments are non refundable. Pre-order required 3 weeks prior to booking. No discounts can be used alongside this promotion.