



CHRISTMAS MENU 2018

£30.00 FOR THREE COURSES & £25.00 FOR TWO COURSES

SERVED LUNCH & DINNER THROUGHOUT DECEMBER
FOR PRE-BOOKED XMAS PARTIES UP TO 100 GUESTS

TO START

Smoked Duck & Celeriac Salad, prune puree & mustard dressing

Smoked Loch Duart Salmon, capers, preserved lemon crème fraîche & rye bread

Salt Baked Beets, quinoa, hazelnuts & pickled apple (vg)

Spiced Pumpkin Soup, crispy sage & homemade bread (v)

Chicken & Apricot Terrine, apple & sultana chutney, toasted sour dough

MAINS

Roast Holly Farm Worcestershire Turkey, pork & chestnut stuffing, cranberry compote & Madeira jus

Whole Grilled Brixham Plaice, braised chicory, caper & almond butter

Braised Blade of Beef, pickled red cabbage

Butternut Squash, Stilton & walnut Wellington, celeriac remoulade (v)

Sprout, Chestnut & Sage Risotto (vg)

DESSERT

Portabello Christmas Pudding, brandy cream sauce

Pear & Ginger Cake, pinenut cream & rosemary caramel (vg)

Dark Chocolate Mousse, spiced oranges

Vanilla Panna Cotta, mulled wine stewed plums

Portabello Cheese Plate, Wookey Hole Cheddar, Rosary Ash goats' cheese, Oxford Blue, fig & walnut chutney, grapes & oatcakes

Roast potatoes, sprouts & honey roasted parsnips & carrots are served to the table for all to share

PRIVATE DINING ROOM

Perfect for parties of up to forty.

WHY NOT ENJOY A
GLASS OF OUR FABULOUS
PROSECCO...
ON ARRIVAL FOR £4

BYO MONDAYS

Bring your party in on a Monday night in December and there will be no corkage charged on your wine or fizz.

Please do make us aware of any food allergies before ordering.

PLEASE SECURE YOUR BOOKING WITH A DEPOSIT OF £10 PER GUEST.

A 12% service charge will be added to your bill. Naturally, gratuities are entirely at your discretion and are shared amongst the team that serves you.