

Our delicious Christmas menus will be served from Saturday 1st December until Sunday 23rd December
Luncheon parties by arrangement for ten people or more

Christmas Lunch Menu

£20.00 for two courses
£23.00 for three courses

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Starters

Leek & potato soup with cheese straws

Smoked Haddock & Salmon fishcakes with apple & beetroot salad & lemon mayonnaise

Ham hock terrine with spiced apple chutney, tossed leaves & toasted brioche

Sun dried tomato & grilled Somerset Goats' cheese brushcetta with rocket & balsamic vinegar

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Mains

Roast Somerset Turkey with sausages wrapped in bacon, seasonal stuffing & cranberry sauce

Breast of Pheasant stuffed with herb butter, wrapped in Parma ham, with parsnip mash & red wine jus

Fillet of Salmon baked in filo pastry with creamy spinach & dill hollandaise

Portobello mushrooms, caramelised onion & creamy spinach Wellington with tarragon sauce

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Vanilla crème brûlée with shortbread biscuit

Homemade Christmas pudding with warm brandy sauce

Little pot of chocolate with morello cherry ice cream

Iced ginger meringue parfait with cappuccino cream

A selection of local cheese with biscuits, grapes and chutney
(£2.50 supplement)

Dishes may contain allergens
Please notify staff of any allergies or dietary requirements

Please note

A pre-order & deposit of £10.00 per person is required for groups of eight or more

Christmas Seasonal Specialities

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Starters

A warm salad of Chicken, smoky bacon & toasted pine nuts with walnut oil dressing
£7.50

Cornish Crab & Crayfish tartlets with pickled cucumber, salad leaves & sauce grelette
£9.95

Chinese spiced Duck breast with orange salad & Hoisin dressing
£7.95

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Mains

Fillet of Hake grilled with a herb crust, crushed new potatoes & bisque sauce
£22.00

Fillet of Beef baked in puff pastry with Madeira sauce
£26.00

Roast haunch of Venison with braised red cabbage & port wine sauce
£24.50

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Blissful Garlic bread
£3.00

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Christmas Dinner Menu

£24.00 for two courses
£28.00 for three courses

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Starters

Leek & potato soup with cheese straws

Smoked Haddock & Salmon fishcakes with apple & beetroot salad & lemon mayonnaise

Ham hock terrine with spiced apple chutney, tossed leaves & toasted brioche

Fish soup with sauce rouillé, croutons & cheese

Sun dried tomato & grilled Somerset Goats' cheese brushcetta with rocket & balsamic vinegar

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Mains

Roast Somerset Turkey with sausages wrapped in bacon, seasonal stuffing & cranberry sauce

Breast of Pheasant, stuffed with herb butter, wrapped in Parma ham with parsnip mash & red wine jus

Fillet of Salmon baked in filo pastry with creamy spinach & dill hollandaise

Portobello mushrooms, caramelised onion & creamy spinach Wellington with tarragon sauce

Honey roasted fillet & slow cooked belly of Pork with caramelised apples & cider cream sauce

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Vanilla crème brûlée with shortbread biscuit

Homemade Christmas pudding with warm brandy sauce

Little pot of chocolate with morello cherry ice cream

Iced ginger meringue parfait with cappuccino cream

A selection of local cheese with biscuits, grapes and chutney
(£2.50 supplement)

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