Advent Menu

1st - 24th December

Lunch: £22.95, Evening: £24.95

For tables of 8 people or more

STARTERS

Vegetable Soup with Balsamic Croutons, served with Crusty Bread & Butter

Chicken Liver Parfait with Toasted Brioche, Onion Marmalade, Micro Herbs and aged Balsamic

Crayfish, Prawn & Avocado Salad with Brandy Marie Rose sauce and Wholemeal Loaf

Cornish Brie, Fig and Red Onion Puff Pastry Tart, with Walnut Syrup and Pear Salad (V)

MAIN COURSES

Roast Norfolk Turkey Breast with Bacon-wrapped Chipolatas, Apple & Tarragon Stuffing, Goose Fat Roast Potatoes and Golden Gravy

> Ale Braised Beef with Wholegrain Mustard Mash and a Redcurrant & Red Wine Jus

Herb-crumbed, Beetroot-soaked Salmon served with Garlic roasted New Potatoes and a White Wine & Honey Sauce

Locally foraged Mushroom, Somerset Brie & Cranberry Wellington with a New Potato, Green Bean and Tarragon Fricassee (V)

All served with Christmas vegetables for the table

DESSERTS

Traditional Christmas Pudding with Brandy Cream and Winter Berry Compote

Baked Vanilla Cheesecake topped with Crushed Maltesers and Berry Coulis

Warm Poached Pear with Walnut Syrup and Vanilla Pod Ice-cream

Guinness, Shallot & Blue Cheese Pâté, with Scottish Oatcakes and Chutney

TO FOLLOW

Tea and Coffee

£5.00 Deposit and Pre-Order required for all guests
Please note that there is a discretionary gratuity of 12.5%

