

CHRISTMAS FAYRE MENU

THREE COURSES 30.00 TWO COURSES 27.00

STARTERS

SMOKED MACKEREL PATE WITH HORSERADISH

peppered smoked mackerel, lemon zest, cream cheese & fresh horseradish

toasted sourdough, pickled cucumber ribbons & dill (gf avail)

WILD MUSHROOM & THYME SOUP

rich velvety soup made with foraged mushrooms, topped with truffle oil& a crusty bread roll (v) (vg avail)

BAKED SOMERSET CAMEMBERT (for two to share)

whole baked camembert with honey roasted garlic, spiced apple & pear chutney, rosemary focaccia (v)

Ham hock & parsley terrine

 with piccalilli, toasted brioche & winter leaves

beetroot & caramelised onion tarte tatin

goats cheese & crème fraiche mousse, heritage candied beetroot, balsamic glaze

mains

traditional roast turkey roulade

wrapped in smoky streaky bacon, stuffed with cranberry & sage, duck fat roast potatoes, mashed potatoes,

 pigs in blankets, brussel sprouts, honey roasted winter vegetables, rich gravy

SLOW COOKED VENISON & ALE PIE

local venison shoulder braised in dark ale, duck fat roast potatoes, honey roasted winter vegetables

Pan fried salmon fillet

brown shrimp & caper butter, lemon crushed potatoes, tenderstem broccoli (gf)

root vegetable, chestnut & stilton wellington

puff pastry parcel filled with roasted roots, caramelised onions, chestnuts & creamy stilton on a bed of creamy leeks (v)

meat free Christmas dinner

bubble & squeak patties, roast potatoes, brussel sprouts, honey roasted winter vegetables, vegetarian gravy

desserts

 Christmas pudding & brandy sauce (v/veg/gf avail)

Classic sticky toffee pudding

warm date sponge, butterscotch sauce, vanilla ice cream (v)

Mince pie cheesecake

spiced biscuit base, creamy vanilla cheesecake, brandy soaked mincemeat swirl, brandy cream (v)

Dark chocolate & orange torte

rich chocolate ganache with candied orange zest, crème fraiche (v) (gf)

Warm apple & blackberry crumble

local orchard apples & hedgerow berries, oat & almond topping, custard or cream (v) (ve avail)

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

all food is prepared in kitchens where nuts, gluten & other allergens could be present - our menu descriptions cannot include all ingredients - full allergen information is available-please ask a member of staff for allergen information