

CHRISTMAS PARTY NIGHT MENU

Starters

Butternut Squash, Orange and Ginger soup

sage - salted pumpkin seeds

Hot Smoked Salmon*

wasabi - apple - keta - dill oil

* note this dish is served cold but is prepared using the hot smoking method

Duck Liver Parfait

sour dough - plum chutney - orange gel

Mains

West Country Turkey Wellington

spiced carrot puree - pig in blanket - pan gravy

Pavé of Sea Bass

cauliflower - cucumber - gin and tonic foam

Wild Mushroom, Chestnut and Tarragon Risotto

confit egg yolk - tempura mushrooms

All mains served with bowls of seasonal vegetables and
roast potatoes to the table

Desserts

Christmas Pudding

salted caramel brandy sauce

Passion Fruit Panna Cotta

mango gel - coconut and lime sorbet

Selection of West Country Cheeses

Artisan biscuits - spiced tomato chutney

Some of the dishes in this brochure may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items.

Special dietary requirements will be catered for.