



December Festive Dining

Lunch: 2 Courses £18.00

3 Courses £22.00

To Start

Spiced Butternut Squash & Sweet Potato Soup (v)

Sautéed Wild Mushrooms in Garlic, Brandy & Cream Sauce with Toasted Sourdough (v)

Smoked Mackerel & Whiskey Pate with Granary Toast

Gressingham Duck Rilette with Orange & Pomegranate Salad

Colston Bassett Cheese Soufflé with Smoked Paprika & Chive Sauce (v)

To Follow

Traditional Roast Turkey, Seasoning, Pigs in Blankets & Pan Roast Gravy

Slow Cooked Local Venison Casserole, Cabernet Sauvignon Shallots, Button

Mushrooms & Smoked Bacon Lardons

Slow Roasted Shoulder of Pork, Black Pudding & Cider Sauce

All above accompanied by:

Cider Braised Red Cabbage, Butter & Bacon Roasted Brussels, Garlic Green Beans, Herb Roast Potatoes

Salmon & Crayfish en Papillote, Lemon & Herb Butter with Parmentier Potatoes

Roasted Beetroot, Butternut Squash & Sweet Potato Wellington with Rocket Pesto (v)

To Finish

Traditional Christmas Pudding with Brandy Sauce

Pecan Pie with Clotted Vanilla Ice Cream

Triple Chocolate & Orange Mousse with Shortbread Biscuit

Lemon Meringue Roulade with Pouring Cream

Selection of English Cheeses

Please inform us of any dietary requirements