

Festive Menu 2017

2 Courses £22.00 3 Courses £29.00

For Groups of 9 or More

Served from Friday 1st December until Sunday 24th December

T O S T A R T

Goat's Cheese & Beetroot (GFA)(V)

Rosary Herb Goat's Cheese Mousse, Roasted Beetroot, Beetroot Carpaccio, Toasted Brioche, Pickled Apple, Toasted Walnuts, Beetroot Oil

Broccoli & Stilton (GFA)(V)

Broccoli & Colston Basset Blue Stilton Soup, Red Onion & Stilton Toastie

Ham & Piccalilli (GFA)(DFA)

Smoked Ham Hock & Chorizo Terrine, Mustard Crème Fraiche, 'Piccalilli' Vegetables, Chorizo Crumb, Bread Crostini

Carpaccio (GFA)(DFA)

Seared Bedfordshire Beef Fillet, Pecorino, Shallot Puree, Rocket, Crispy Shallots, Balsamic Reduction, Croutons

Smoked Salmon (GFA)

Smoked Salmon Parfait, Pickled Ribbon Cucumber & Watercress Salad, Dill Salsa Verde, Multigrain Toasts

F O R M A I N C O U R S E

Pork (GFA)(DFA)

Cider Roasted Cross Key Farm Pork Belly, Pork Loin, Pancetta, Black Pudding Mash, Savoy Cabbage & Bacon, Apple & Sage Jelly, Somerset Cider Brandy & Pork Sauce

Gnocchi (V)

Walnut & Gorgonzola Gnocchi, Pan-Fried Wild Mushrooms, Rocket, Toasted Walnuts, Mushroom & Truffle Butter

Roast Turkey (GFA)(DFA)

Stuffed Roast Local Turkey Crown - Wrapped in Bacon, Festive Stuffing, Fondant Potato, Seasonal Vegetables, Pig in Blanket, Cranberry Sauce, Gravy

Sea Bass (GFA)

Pan-Roasted Sea Bass Fillet, Coriander Dhal, Green Coconut Curry Velouté, Buttered Bok Choi, Toasted Coconut

Counter & Grill (GFA)(DFA)

(Starters & desserts will be priced at £7.00 per course on top of steak price)

F O R D E S S E R T

Sticky Toffee

Sticky Toffee Pudding, Salted Caramel Ice Cream, Butterscotch Sauce, Toffee Popcorn

Chocolate

Warm Chocolate Brownie, Vanilla Ice Cream, Chocolate Crisp, Marinated Winter Berries

Raspberry Ripple (GFA)

Raspberry Parfait, White Chocolate Mousse, Shortbread, White Chocolate Crisp, Candy Floss, Honeycomb

Christmas Pudding

12 Month Matured Christmas Pudding, Orange Scented Custard

British Cheeses (GFA)

Barbers 1833 Vintage Cheddar, Colston Basset Blue Stilton, Chatel (Cornish Camembert) Bread Crostini, Pickled Apple, Onion Chutney

(GFA) Gluten Free Option Available – (V) Vegetarian – (DFA) Dairy Free Option Available

How to Book Your Table

Festive Menu Bookings

- For Groups of 9 or more a non-refundable deposit of £10.00 per person is required at the time of booking your Festive Booking.
- Your Group should pre-order at least 1 week prior to your booking from our Festive Menu. Those wanting to order from our Meat Counter for Main Course should order Starters & Desserts and put 'Counter' on the form.
- For Groups of 8 or under our full Restaurant Menu and Meat Counter will be available. Those wishing to dine from the Set Price Festive Menu should pre-order from the menu adjacent.
- Please send all pre-orders by post, email, fax or hand delivered. We are unable to accept phone orders.