

FESTIVE *Lunch*

STARTER

Pumpkin & Ginger Soup
Finished with Coriander Oil D,SU

Game Terrine
Pear Chutney, Port Glazed Dressing SU

Tiger Prawn Seaweed Terrine
Pickled Beetroot, Brown Crab Mayo CR,E,SU

Celariac & Potato Hash Brown
Pickled Mushrooms, Mushroom Ketchup D,SU

MAIN

Ballotine of Turkey
Orange & Cranberry Stuffing, Chipolatas,
Duck Fat Thyme Roast Potatoes, Seasonal Vegetable G,D,SU

Slow Roasted Pork Shoulder
Potato & Rosemary Terrine,
Garlic Roasted Cabbage, Bordelaise Sauce D,SU

Pan Fried Sea Bass
Creamy Leek Mash, Hot Red Wine Tarter Sauce F,D,SU

Butternut Squash Wellington
Stuffed with Goats Cheese & Spinach,
Parsnip Mashed Potato, Red Wine Jus G,D,SU

DESSERT

Christmas Pudding
Chocolate Fondant, Brandy Sauce Ice Cream G,E,D,SU

Fruits Of The Forest Creme Brulee
Biscotti Biscuit G,E,D

Orange & Pomegranate Delice
Raspberry Sorbet G,E,D,SU

Selection of West Country Cheese
Plum Chutney, Artisan Biscuits G,D,SU
(supplement £4)

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

D - DAIRY G - GLUTEN M - MUSTARD E - EGG MO - MOLLUSCS CR - CRUSTACEAN C - CELERY N - NUTS
F - FISH SU - SULPHUR DIOXIDE S - SESAME SO - SOYA P - PEANUTS L - LUPIN