

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

Dark Chocolate Christmas Pudding Cheesecake,
Orange Sorbet **G, E, D, SU**

Fruits of the Forest Creme Brulee

Biscotti Biscuit **G, E, D**

Orange & Pomegranate Delice

Raspbet 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