

Festive Party Night

STARTER

Chestnut & Thyme Soup

Truffle cream, toasted chestnuts D, C, N

Chicken Liver Parfait

Toasted brioche, mulled fruit chutney G, E, D, SU

Cured Trout

Lemon mayonnaise, pickled samphire, grapefruit,
toasted ciabatta croutons F, E, M, G, SU

Whipped Mozzarella & Winter Tomato Salad

Pickled cranberries, rocket, basil oil, toasted seeds D, SU

MAIN

Turkey Ballotine

Sage, onion & cranberry stuffing, pigs in blankets, duck fat roast
potatoes, seasonal vegetables, turkey jus G, E, D, C, SU

Slow Roasted Christmas Pork Belly

Spiced apple purée, braised red cabbage, parsnip purée,
crackling crumb, cider jus D, C, SU

Roast Hake

Potato terrine, creamed leeks, samphire,
Champagne & dill sauce F, D, C, SU

Roasted Chestnut, Cranberry & Butternut Squash Roast

Roast potatoes, winter greens, red wine jus G, E, D, C, N, SU

DESSERT

Homemade Christmas Pudding

Brandy sauce G, E, D, N, SU

Clementine Custard Tart

Mascarpone cream G, E, D

Chocolate & Hazelnut Praline Arctic Roll

Chocolate sponge, hazelnut praline parfait,
milk chocolate glaze, toasted hazelnuts G, E, D, N, SO

Selection of Westcountry Cheese

Mulled chutney, artisan biscuits D, G, SU

£48

per person

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