



December Festive Menu

Leek & potato soup, cave aged cheddar crumpet (GFA)

Duck & mandarin parfait, cranberry marmalade, watercress, toasted English muffin (GFA)

Smoke haddock & prawn cakes, baby gems, curried hollandaise, coriander (GFA)

Sticky onion, goat's cheese & spinach tart, walnut pesto, crispy kale (VE, GFA)

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Herb butter roasted turkey breast, pigs in blankets, cranberry & chestnut stuffing,
Seasonal vegetables, roast potatoes, gravy (GFA, DFA)

Baked salmon and crayfish en croûte, garlic & spinach butter, gratin dauphinois, fine beans,
sapphire, prawn bisque

Slow braised feather blade of beef, truffle mash, confit root vegetables, Madeira jus (GFA, DFA)

Celeriac steak fondant, roast shallots, pear and parsnip purée, portobello mushroom, fries,
pink peppercorn sauce

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Christmas pudding, spiced rum butter, red currents, custard (GFA)

Dark & white chocolate mousse, caramel popcorn (GFA)

Warm Treacle tart, praline crumb, black berry ice cream

Selection of local somerset cheeses, chutney, grapes, pickles, crackers (GFA)

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Available from 1st December to 24th December except Sundays

1 course £19.95 2 courses £25.95 3 courses £31.95