



December Festive Menu

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

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

Smoked haddock & prawn cakes, baby gem, curried hollandaise, coriander (GF)

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

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

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

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

Celeriac fondant, roast shallots, pear and parsnip purée, portobello mushroom, fries, pink
peppercorn sauce (V, GF)

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Christmas pudding, spiced rum butter, red currants, custard (V, GF)

Dark & white chocolate mousse, caramel popcorn (V, GF)

Warm treacle tart, praline crumb, blackberry ice cream (V)

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

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Available from 1st December to 24th December

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