THE CONGRESBURY ARMS

Festive menu

Starters

Roasted red pepper and tomato soup, warm breads, salt & pepper butter *(V, VEA, GFA, DFA)*

Oven-baked goat's cheese with roasted tomatoes, garlic & fig, finished with honey and served with ciabatta bread. (*v*)

Duck liver parfait, festive spiced chutney, candied beetroot & shaved fennel, toasted brioche *(GFA)*

Somerset gin cured smoked salmon, pickled cucumber ribbons, citrus dressed watercress, horseradish cream, rye crispbread *(GFA, DFA)*

Mains

Roast turkey breast, pig in blanket, cranberry & spiced apple stuffing, roast potatoes, seasonal vegetables, braised red cabbage, gravy *(DF, GF)*

Pork belly, dauphinoise potatoes, red wine jus, seasonal greens *(GF, DFA)*

Roasted butternut squash, chestnut & cranberry Pie in golden pastry, roast potatoes, seasonal vegetables, braised red cabbage & vegetable gravy. *(VE)*

Pan fried seabass fillets, bubble & squeak potato cake, seasonal vegetables, white wine & chive cream sauce (GF, DFA)

Desserts

Christmas pudding, brandy custard *(V, VEA, GFA, DFA)*

Spiced apple & blackberry crumble, almond topping, vanilla pod custard *(V, GF)*

Chocolate orange cheesecake, blood orange gel, clotted cream ice cream *(V, GF)*

Cave aged Cheddar, Draycott blue, Somerset brie, chutney & crackers *(GFA)*

Please inform a member of the team if you have any allergies before placing your order (V–Vegetarian) (GF–Gluten free) (GFA–Can be made gluten free) (DF–Dairy free) (DFA – Can be made dairy free) (VE – Vegan)

1 course £22 - 2 courses £29 - 3 courses £35

Menu available from Friday 27th November to Thursday 24th December excluding Sundays