



Christmas Party Menu

Cheers!

Christmas Cheer Royale £8.50
Langham English sparkling £9.00

Starters

Truffled celeriac soup with Stilton croutes (v)

Ham hock terrine with pickled vegetables, green mustard and ciabatta croutes

Beetroot cured salmon with chive crème fraiche, rocket and roasted beets (g)

Warm goats cheese tart, confit tomato and chilli jam tart with dressed rocket (v)

Mains

Roast Turkey, sage and onion stuffing, pigs in blankets, rosemary and garlic roasted potatoes, glazed parsnips, buttered seasonal vegetables, served with bread sauce, cranberry sauce, red wine jus

Pumpkin seed and chestnut nut roast, sage and onion stuffing, garlic roasted potatoes, glazed parsnips, buttered seasonal vegetables, served with bread sauce, cranberry sauce, vegetable jus (v)

Slow roast Oriental spiced Belly pork, sweet potato, sesame tenderstem broccoli, hoisin jus

Pan-fried salmon on pesto mash, peperonata, herb oil (g)

Porcini mushroom and baby spinach ravioli with truffle oil, pinenuts, parmesan shavings (v)

Dessert

Warm Christmas Pudding with brandy Chantilly cream

Dark Chocolate brownie with honeycomb ice cream (g)

Rhubarb and ginger cheesecake

3-piece cheese board, with biscuits, chutney, celery, fruits
Wookey Hole Cheddar, Cashel Blue, Somerset Brie

Mince pies

£39.50 per person (3 course)

£32.50 per person (2 course)





Booking information

Our Christmas Party menu is available for parties of 6 or more

Monday-Friday lunch and dinner from 5th December until 23rd December subject to availability.

Each group booking must select from within the same 2 courses or full 3 courses.

Pre-order and pre-payment must be made at least 2 weeks prior to the reservation.

Prices include VAT. A discretionary service charge of 12.5% will be added to your bill and goes directly to the team. Not all ingredients are listed on our menus. If you have an allergy, please inform a member of staff for allergen advice. Our eggs are free range. All our meat is sourced locally. All our food may contain traces of nuts.

Reservation Name:	Guest Name:																		
Celeriac Soup																			
Ham hock terrine																			
Beetroot cured salmon																			
Goat's Cheese tart																			
Roast Turkey																			
Pumpkin/Chestnut Roast																			
Oriental Pork belly																			
Pan-fried Salmon																			
Porcini & spinach ravioli																			
Christmas Pudding																			
Dark Chocolate Brownie																			
Rhubarb & ginger cheesecake																			
Cheese board																			
Dietary Requirements:																			

