



Christmas Party Menu

Cheers!

Christmas Cheer Royale £8.50

Gusbourne Brut Reserve £12.00

Starter

White bean velouté with pancetta and thyme oil (v)

Potted Ham hock with toasted brioche and piccalilli

Smoked salmon and prawn salad, brown bread and butter (*g)

Warm caramelized onion and brie tart, dressed leaves and balsamic glaze (v)

Main

Roast Turkey, sage and onion stuffing, pigs in blankets, rosemary and garlic roasted potatoes, glazed parsnips, buttered seasonal vegetables, served with 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 cranberry sauce, vegetable jus (v)

Smoked bacon wrapped breast of guinea fowl, with buttered greens, mashed potato and lemon and sage butter

Pan-roasted Chalk stream trout, crushed new potatoes, pea purée, roasted beetroot, horseradish cream

Mushroom and parmesan vol au vent, with creamed mashed potatoes, green beans and white wine cream(v)

Dessert

Warm Christmas Pudding with brandy Chantilly cream

Salted caramel and chocolate tart with vanilla ice cream

Vanilla crème Brûlée, mixed berry compote and shortbread biscuit

Passionfruit posset with mango sorbet and brandy snap

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

Tuesday-Saturday 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 a non-refundable deposit of £10 per person, 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:										
White Bean Velouté											
Potted ham hock											
Smoked Salmon											
Caramelised onion and brie tart											
Roast Turkey											
Pumpkin/Chestnut Roast											
Guinea fowl											
Pan-roasted trout											
Mushroom vol au vent											
Christmas Pudding											
Chocolate tart											
Vanilla crème Brulee											
Passionfruit posset											
Cheese board											
Dietary Requirements:											

