



Christmas Menu

Starters

Sweet Potato & Butternut Soup with Crème Fraiche
freshly baked roll & butter (v)

Prawn & Crayfish Cocktail
with fresh wholemeal bread & butter

Chicken Liver & Madeira Parfait
served with spiced pear chutney & toast

Warm Mulled Pear & Fig Salad
with blue cheese dressing (v) (can be made vegan)

Mains

Roast Bronze Turkey from Smiths Farm, Bushton
served with chipolata wrapped in bacon, honey roast parsnips, sage & onion stuffing & homemade gravy

Slow Roast Pork Belly, Black Pudding & Apple Bon Bon with crispy crackling
parsnip puree & red wine jus

Pan Roasted Scottish Salmon, Spinach, Saffron Veloute

Braised Wiltshire Lamb
winter greens, ratatouille & lamb jus

Mushroom, Spinach & Chestnut Wellington
with carrot puree (vegan)

All our dishes are accompanied with seasonal vegetables, roast potatoes

Desserts

Luxury Christmas Pudding
served with brandy sauce (v)

Kumquat Panna Cotta
homemade shortbread biscuit

Sticky Toffee Pudding
served with toffee sauce & vanilla ice cream (v)

Chocolate & Coconut Tart
with vanilla ice cream (vegan)

Selection of West Country Cheeses & Biscuits with grapes, homemade fruit & cider chutney
(£3 supplement) (v)

2 Courses £28.95 Per Person

3 Courses £33.95 per person, Children's Menu also available

Food allergies and intolerances, before ordering please speak to our staff about your requirements. Gratuities are left to our customers' discretion

