

**Christmas Party Menu 2019**  
**November 29<sup>th</sup> – December 23<sup>rd</sup>**  
**Available 12.00-2.30pm and 6-9.00pm**

**To start**

Roasted cauliflower soup, parmesan, creme fraiche  
Wood mushroom and truffle arancini, chive mayonnaise  
Pheasant scotch egg, blue cheese, beer pickled onions  
Garlic king prawns on toast, smoked paprika mayonnaise  
Farmhouse pork terrine, parsley, toasted brioche

**Main course**

Traditional roasted Westcountry turkey  
Line caught fillet of sea bream, cep puree, chicken and mushroom butter sauce  
Slow braised ox cheek, buttered leeks, English mustard emulsion  
Cheddar and spinach tart, soft poached hens egg, hollandaise  
Steamed lamb suet pudding, devilled kidneys, lamb gravy

**Dessert**

Christmas pudding, clotted cream, brandy custard  
Dark chocolate delice, salted caramel ice cream  
Bramley Apple trifle, cinnamon doughnut  
Treacle tart, candied walnuts, muscovado ice cream  
Selection of British cheeses, chutney, quince, oatcakes

2 courses @ £29.00

3 courses @ £35.00

**50% deposit will be needed at the time of booking to confirm reservation**  
**A pre order will be needed at least 2 weeks prior.**