



## Christmas menu

Available from Wednesday 1<sup>st</sup> to 24<sup>th</sup> December

2 course £18.00

3 course £ 22.00

Cream of parsnip, cox's apple & local blue cheese with sour dough V

Creedy carver Pressed duck & spring onion terrine with hoisin & ginger dressing & crispy wonton

Cured Sipsmith gin Loch Duarte salmon with fennel & citrus salad with crème fraiche GF

Crispy local goats' cheese with pickled beetroot & cranberry chutney GF V

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Local hand carved turkey breast with pigs in blankets, stuffing & cranberry chutney with roast potatoes & vegetables with gravy

Elston farm venison haunch steak with juniper & orange jus, roast potatoes & vegetables GF

Roasted Hake fillet with creamed gnocchi, white wine & leek sauce with green herb dressing

Caramelised beetroot, chickpea & squash cake with ratatouille & basil pesto

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Traditional plum pudding with brandy cream

Chocolate marquise with salted caramel & vanilla bean ice cream

Selection of local cheeses with fruit & celery with biscuits

◆ **THANK YOU** ◆



## Winter berry Christmas trifle with cinnamon ice cream GF

### Christmas Day lunch

£100 per head including table crackers

Welcome bubbles with selection of canapés

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Cream of celery soup with truffe oil GF V

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Cured Scottish Loch Duart salmon with fennel & citrus salad with crème fraîche GF

In house Oak smoked Creevy carver duck with pickled berries, baby leaves & wonton crisps

Crispy mozzarella & tomato arancini with smoked tomato & chilli dressing GF V

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Traditional roast Local turkey with pigs in blankets, cranberry & onion stuffing with gravy GF

Roast West Country Sirloin of beef with creamed horseradish with Yorkshire pudding

Grilled lemon sole fillets with white wine butter sauce & herbs GF

Fresh linguini pasta with smoked red peppers, artichokes, wild mushrooms & herbs V

All the above are served with roast potatoes & selection of vegetables

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Traditional plum pudding with brandy sauce & Bailey butter

Chocolate marquise with poached cherries in Kirsch with salted caramel

Selection of local cheese & biscuits with fruits & chutneys

Sticky toffee pudding with sticky toffee sauce & clotted cream GF

**THANK YOU**



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Freshly brewed coffee or selection of teas with mini mince pies & Christmas  
flor entines

### **New Year's Eve dinner & dance**

**£100 per head**

Ticket includes half a bottle of wine per person and all the live entertainment

Welcome drink & a selection of canapés

Cheese & chive scones with chilli jam & cream cheese V

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Sizzling tiger prawns with chilli & lemon butter with sour dough bread

Chicken liver parfait with red currant chutney with toasted bricoche

Tian of roasted vegetables with mozzarella cheese & basil oil GF

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West Country beef fillet cooked pink with potato gratin, wild mushrooms, carrots &  
beans with a red wine jus

Grilled halibut fillet with crayfish & orange sauce with potato gratin & carrots &  
beans GF

Roasted spiced cauliflower steak with coconut kor ma sauce with onion Bhaji GF

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Delice of chocolate

Banoffee & salted caramel sundae

Winter berry pavlova with vanilla cream & muddled berries

◆ **THANK YOU** ◆