

# Christmas 2021 Menu

## Starters

Roasted artichoke and smoked garlic soup, seeded bun (GF,DF)

Ballantine of salmon, chive cream cheese, rye bread (GF)

Baked field mushroom topped with stilton, mixed leaves, candied walnuts (GF)

Boar and apple terrine, cranberry chilli jam, sour dough toast (GF, DF)

Garlic, lemon and herb potato cake, vine tomatoes, balsamic reduction (VG)

## Mains

Slow roasted lamb shank, braised root vegetables, fondant potato

Stuffed loin of pork, apricot and sage stuffing, creamy mashed potato, Dijon mustard sauce

Goats cheese and pesto tart, polenta fries, sunblushed tomato and rocket salad (V)

Smoked haddock, clam and leek chowder, saffron potatoes, wilted spinach (GF)

Roast turkey, maple glazed parsnips, goose fat roasted potatoes, cranberry and sausage stuffing,  
medley of vegetables, turkey gravy

Cranberry & pinenut roast, maple glazed parsnips, medley of vegetables rosemary gravy  
( VG,V)

8oz Sirloin steak, dauphinoise potato, grilled mushroom, vine tomatoes, dressed leaves

**Supplement £8**

## Desserts

Christmas pudding strudel, boozy brandy sauce

Spiced plum crème brulee, shortbread biscuit

Dark chocolate & Irish cream tart, cinnamon icecream

Lemon & ginger mousse, raspberry compote (V,GF)

Mulled winter fruits, vanilla coconut cream (VG,V,GF)

Selection of Westcountry cheeses, pear chutney and savoury biscuits

**£24.95 for 2 courses or £27.95 for 3 courses**

**Menu starts 15<sup>th</sup> November until 24<sup>th</sup> December**

**£10 per person deposit to secure your booking,**

**Pre Orders must be placed 7 days before and are required for tables of 6 or more**

**Menus cannot be mixed but we are more than happy to accommodate dietary requirements**