



SUPPER PARTY  
SATURDAY 6<sup>TH</sup> DECEMBER

CANAPÉS

*Pothilly Oysters 2 ways-  
Shallot Mignonette  
Wasabi, Nori, Lime*

*Beef Carpaccio, Fennel, Capers, Nasturtium Oil*

*Asparagus Tips & Pennards Ridge Tartlets*

TO START

*Pan-Seared Scallops,  
Miso & Seaweed Butter, Burnt Lime*

*or*

*Twice-Baked Westcombe Cheddar Soufflé  
Tomato Chipotle Chutney & Crisp Apple Salad*

MAIN

*Pan Seared Somerset Duck Breast  
Confit Duck Leg with Port & Prunes  
Buttered Mash, Spiced Carrots & Spring Greens*

*or*

*Baked Castlemead Organic Chicken  
Lemon & Thyme  
Gratin Dauphinois, Roasted Garden Vegetables*

DESSERT

*Strawberry Meringue Pavlova, Vanilla Cream*

*Warm Molten Chocolate Tart  
Pomona Soused Cherries & Crème Fraiche*





SUNDAY LUNCH  
FAMILY STYLE

*Beef Wellington with Port Jus*  
*Whole Roasted Castlemead Chicken*

*Rosemary Roast Potatoes*  
*Honeyed Parsnips & Carrots*  
*Leeks with Cheese Sauce*  
*Winter Greens*

DESSERT

*Sticky Toffee Pudding*  
*Toffee Sauce & Vanilla Seeded Ice-cream*

*Apple & Ginger Crumble*  
*Pouring Cream*

