



# CHRISTMAS MENU

## STARTERS

**Homemade Sweet Potato and Red Lentil Soup (VG)**

topped with seasoned sweet potato crisps

**Homemade Smoked Salmon and Dill Paté (GFO)**

with wholemeal toast and pickled cucumber salad

**'Le roule' Garlic Cheese Filled Portabello Mushroom (V/VGO/GFO)**

with a herb crumb topping, served on dressed mixed leaf

**Parma Ham, Beetroot and Goat's Cheese Salad (GF)**

finished with pine nuts, lemon zest and balsamic glaze

## MAIN COURSE

**Turkey Breast Seasoned with Garlic and Herb**

Roast potatoes, chipolata & bacon roll, chestnut, bacon & cranberry stuffing, honey roasted root vegetables and spiced red cabbage

**Westcountry Peppered Topside of Beef**

Roast potatoes, Yorkshire pudding, honey roasted root vegetables and spiced red cabbage

**Pan Fried Sea Bass Fillet (GF)**

With creamy parmesan mashed potatoes, charred leeks topped with a garlic oil and pumpkin seed pesto

**Homemade Butternut Squash and Chestnut Tart (VG)**

topped with pomegranate seeds and pistachios, sea salt & rosemary roasted new potatoes and dressed salad

## DESSERT

**Homemade Christmas Pudding**

with crème anglais

**Homemade Gingerbread Sticky Toffee Pudding (GF/VGO)**

with vanilla ice cream

**Homemade Christmas Berry Tiramisu**

**Chocolate and Salted Caramel Torte**

with clotted cream

**Trio of Ice Cream**

## COFFEE AND MINTS

3 course £27.95 - 2 course £22.95

Available Wednesday - Saturday

from Wednesday 29th Nov - Saturday 23rd December

Booking essential 01288 354542

