



# Christmas Menu

## STARTERS

**Broccoli, Leek and Potato Soup (vg, v, gf)**  
with toasted almonds and chives

**Smoked Salmon, Fennel and Clementine Salad (gf)**  
with a caper and lemon dressing, topped with toasted pinenuts

**Beetroot and Shallot Tarte Tatin (vg, v)**  
with orange and dill dressed rocket salad

**Chicken, Pork, Cranberry and Pistachio Terrine**  
with toasted ciabatta bread and cornichons

## MAIN COURSES

**Garlic and Thyme Seasoned Turkey Breast**  
with roast potatoes, chipolata and bacon roll, chestnut, bacon and cranberry stuffing,  
maple and rosemary roasted root vegetables and broccoli

**Peppered Westcountry Topside of Beef**  
with roast potatoes, Yorkshire pudding, maple and rosemary roasted root vegetables and broccoli

**Pan Fried Cod Loin (gf)**  
with a thyme and lemon butter, crispy parmesan sliced potatoes,  
basil pea puree and green vegetable medley

**Homemade Wild Mushroom, Cranberry and Chestnut Tart (vg)**  
with a redcurrant gravy, rosemary roasted new potatoes and green beans

## DESSERTS

**Homemade Christmas Pudding**  
with crème anglais

**Homemade Caramel Pecan Brownie Trifle (gf)**  
layered with whipped cream

**Homemade Blueberry Meringue Pie (vg)**  
with vegan vanilla ice cream

**Raspberry and Dark Chocolate Torte**  
with clotted cream

**Trio of Farmer Toms Ice Cream**

## COFFEE AND MINTS

**2 course £24.95 | 3 Course £29.95**

Available Wednesday - Saturday  
from Wednesday 27th Nov - Saturday 21st December  
Booking essential 01288 354542

