



CHRISTMAS PARTY

Feast your eyes on our
party menu, it's that
'just one more' time of year.

3 Courses £42 per person

To Start

Spiced butternut squash soup, sage & chestnuts, sourdough (vg) (533kcal)
South Coast scallops, Jerusalem artichoke purée, samphire, smoked bacon (338kcal)
West Country fillet of beef carpaccio, Pitchfork Cheddar, capers (309kcal)
Heritage beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) (296kcal)
Ox cheek & blue cheese croquettes, Cumberland sauce (457kcal)

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy (938kcal)
West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy (1057kcal)
Parsnip & celeriac nut roast, Brussels tops, crushed winter roots, roast potatoes, gravy (vg) (867kcal)
Pan roasted seabass, creamed celeriac, Brussels tops, samphire & orange (597kcal)
Venison, pork & bayleaf pie, crushed winter roots, Brussels tops, gravy (775kcal)
Devon crab & scallop tagliatelle, chilli, dill, lemon (575kcal)

Puddings

Christmas pudding, brandy butter ice cream (v) (416Kcal)
Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal)
Spiced fig, orange, cranberry & walnut syllabub (vg) (530kcal)
Salted chocolate, hazelnut & Kirsch cherry mousse (v) (807kcal)
Brioche bread & butter pudding, marmalade, bay leaf custard (v) (531kcal)
Long Clawson Blue Stilton, quince jelly, celery, seeded crackers (v) (464kcal)

For The Table

(priced per dish)

Pigs in blankets (400kcal) £7
Cauliflower cheese (484kcal) £7
Maple roast heritage carrots (356kcal) £7
Yorkshire puddings & gravy (531kcal) £9

