



FESTIVE FAYRE

Available from 1st December - 23rd December

APPETIZER

- *Roasted Root Vegetable Soup served with vegetable crisps. (gf) (v)*
- *Game Terrine with onion relish and melba toast*
- *Smoked Mackerel Pate, pickled cucumber and toast*
- *Wild mushroom and Stilton Tart, with Rocket and Pear Salad (vg)*

MAIN COURSE

- *Rolled Norfolk Turkey stuffed with Sausage Meat, Savoy Cabbage and wrapped in Parma Ham, Served with Pigs in Blankets, Roast Potatoes, Brussel Sprouts, Glazed Roasted Parsnips. (gf)*
- *Slow Cooked Blade of British Beef served with Horseradish Mash, roasted carrots, winter greens and gravy. (gf)*
- *Panfried Sea Bass fillet, served with Pea Risotto, Parmesan Crisps and Salsa Verde. (gf)*
- *Vegetable and Apricot Parcel topped with Goats Cheese, served with Roast Potatoes, Glazed Parsnips and Carrots Brussel Sprouts and Gravy. (vg)*

DESSERT

- *Chocolate Brownie and Honeycomb Ice Cream. (gf)*
- *Traditional Christmas Pudding topped with Brandy Custard. (gf)*
- *Vanilla Pannacotta, Mulled wine poached pear and Shortbread.*
- *Trio of local Cheeses, Somerset Brie, Dorset Blue and Cheddar accompanied with chutneys and biscuits.*

2 Courses £29.95

3 Courses £34.95

£10 deposit per person