



FESTIVE FAYRE

Available from 30th November - 23rd December

APPETIZER

- *Roasted parsnip and honey soup, sage oil and bread. (gf) (vga)*
- *Chicken liver parfait, red onion jam and toasted bread*
- *Smoked Mackerel Pate, pickled cucumber and sour dough*
- *Crispy Brie, cranberry ketchup and rocket (v)*

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 pan gravy. (gf)*
- *Panfried Sea Bream, crushed new potatoes, greens, salsa verde and bear blanc sauce (gf)*
- *Wild Mushroom, spinach and chestnut wellington, roasted potatoes seasonal vegetables and gravy. (vg)*

DESSERT

- *Chocolate Brownie, salted caramel and Honeycomb Ice Cream. (gf)*
- *Warm Apple and cinnamon crumble tart with creme anglaise. (gf)*
- *Vanilla Pannacotta, Mulled wine poached pear and Shortbread.*
- *Trio of local Cheeses, Somerset Brie, Dorset Blue and Cheddar accompanied with chutneys and biscuits. (v)*

2 Courses £29.95

3 Courses £34.95

3 Course Smaller Appetite £18.95

£10 deposit per person