FESTIVE MENU

22nd November - 24th December

3-courses - *£34.50* | children under *12 - £17.25*

Starters

Celeriac, Chestnut & Truffle Soup; sourdough roll, Maldon sea salted butter (pbo)

Atlantic King Prawn Cocktail; gem lettuce, artisan sourdough

Blacksticks Blue Cheese salad; candied walnuts, fresh pear, chicory (v)

Gin-Infused Duck Rillettes; red onion marmalade, toasted artisan sourdough

Somerset Brie en Croûte; mulled cranberry & walnut compote (v)

Mains

Roast Turkey Breast; sage & onion pork stuffing, pigs in blankets

Braised Beef Featherblade; truffle mashed potato, wild mushrooms

Leek & Chestnut Parcel; savoy cabbage fricassée, celeriac purée, red wine jus (v)

Roast Salmon Fillet; creamed spinach, tartare velouté

Homemade Nut Roast; nut loaf baked with cashews, almonds, walnuts, peanuts & wild mushrooms (pb)

~served with fluffy roast potatoes, braised red cabbage, brussels sprouts, roasted carrots & parsnips, broccoli and gravy for the table~

Cauliflower Cheese *£6* | Pigs in blankets *£6*

Desserts

Traditional Christmas Pudding; brandy & clotted cream custard (v)

Chocolate Orange Crème Brûlée; homemade marmalade shortbread (v)

Lotus Biscoff Cheesecake; salted caramel ice cream (pb)

Dark Chocolate Delice; chocolate sauce, clotted cream, caramelised hazelnuts

A LITTLE EXTRA...

British Cheeseboard - Blacksticks Blue, Black Bomber Cheddar, Somerset Brie, Cornish Yarg with crackers, grapes, celery, caramelised red onion chutney *£12 - serves two*

Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. **(v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.**