



Christmas Day Menu 2019

Champagne and amuse bouche

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Carrot & clementine soup, warm ginger spiced bread

Pan seared scallops & pork belly, maple & pumpkin puree

Sage & chestnut gnocchi, pine nut pesto, rocket, parmesan crisp

Seared wood Pidgeon, pearl barley risotto, girolles, beetroot puree, crispy kale

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Roast West Country turkey with cranberry stuffing, chipolatas wrapped in bacon, roast potatoes, honey roasted root vegetables, red wine & sage gravy

Trio of beef; roast sirloin, confit cheek & oxtail croquette, horseradish mash, red cabbage, heritage carrot, buttered greens, red wine jus

Salmon en croûte, mushroom duxcelle, white wine, mussel & oyster leaf cream sauce

Spinach & blue cheese tartlet, walnut & rocket salad,

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Christmas pudding, brandy sauce, Mount Gay rum butter

Mandarin cheesecake, chocolate & Cointreau biscuit base, candied orange

Spiced apple & blackberry brulee, ginger cookies

Dark chocolate melt in the middle fondant

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Selection of West Country cheeses, homemade chutney

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Coffee and petit fours

£85 per person