

Festive Season Menu

Festive Food

WITH ALL THE sleigh bells and whistles

Three Courses £16.95

MAINS

Succulent Roast Turkey

with a port and cranberry stuffing, pigs in blanket, Yorkshire pudding, gravy, cranberry sauce, and bread sauce

80z Rump Steak

topped with chestnut mushroom cream with rocket, grilled tomato and our chunky steak chips

Guinea Fowl Supreme

stuffed and roasted with apricot sausage meat, wrapped in bacon and served with spiced sweet potato wedges and buttered baby spinach

Organically Reared Salmon served on steamed beans and samphire with a rich white wine, saffron, tomato, fennel and baby potato sauce

Butternut Squash, Chestnut Mushroom and Leek Pie served with baby potatoes and seasonal greens

STARTERS -

Flame Grilled Pepper and Fennel Soup with basil pesto croutons

Prawn Cocktail

succulent prawns served on crisp cos lettuce with cocktail sauce, brown bread and butter

Foie Gras Parfait

served with a juniper and redcurrant jelly and toast

French Goat's Cheese

served on piedmont pepper with rocket and a balsamic dressing

Roasted Garlic Mushrooms

topped with button and forest mushrooms, mozzarella and crispy sweet cure bacon

DESSERTS

Kentish Bramley Apple Pie with custard

Traditional Christmas Pudding with Cognac ice cream

Raspberry Sherry Trifle

raspberries and jelly laced with sherry, topped with custard, whipped cream and dark chocolate shavings

Warm Chocolate Brownie with vanilla ice cream and fudge sauce

Cheese Platter

Somerset brie, Cropwell Bishop stilton and Dorset mature cheddar served with chutney, celery and classic Bath Oliver biscuits

Festive Season Booking Form



Festive Lunchtime Offer - Two Courses £14.95

A non-refundable deposit of £5 per head is required when making your booking. *Children's Festive Season Menu is available for £7.95 (under 10 years).