



Three course festive feast £65

Starters

Lobster & Prawn cocktail, avocado, Bloody Mary sauce, baby gem
Venison carpaccio, rocket, parmesan & truffle oil Duck liver pâté, port jelly & toasted
sourdough
Wild mushroom & truffle arancini (V)
Roasted chestnut, celeriac & thyme soup (VG)

Mains

West Country rump of beef, roast potatoes, parsnips, carrots, braised red cabbage, pigs in
blankets, stuffing, gravy (GF)
Seabass, celeriac puree, wild mushrooms (GF)

All pies with served with roast potatoes, parsnips, carrots, braised red cabbage & gravy

Braised Rabbit, bacon, onion & thyme pie
Turkey, brie, garlic & herb pie
Beef cheek, red wine & bone marrow pie
Celeriac, chestnut, cranberry & sage pie (VG)

For the Table

Smoked Cheddar cauliflower & broccoli cheese £7
Pigs in duvets (GF) £7
Spiced red cabbage (VG) £7
Heritage carrots, maple syrup (VG) £7

Puddings

Mulled wine panna cotta, spiced berry compote (GF)
Christmas pudding, brandy custard
Apple, blackberries & plum crumble, custard (GF)
Chocolate orange tart
British cheese board crackers, grapes, honey