

Christmas Party Menu

Available lunch & evenings from 23rd November through to 2nd January
(Except Christmas Day)



Starters

Soup of the Day

Chef's homemade soup of the day, served with a chunk of baguette.

Somerset Brie & Wild Cranberry Tart

A large open tart filled with soft red onions, cranberries & Somerset brie on a bed of salad leaves drizzled with a balsamic glaze.

Chicken Liver & Clementine Pâté

Served on a bed of dressed salad leaves & warm toast.

Prawn Cocktail

Succulent prawns in our seafood sauce, served on a bed of mixed salad leaves.

Main Courses

All served with roast and boiled potatoes & seasonal vegetables

Traditional Roast Turkey

Served with stuffing & sausage wrapped with bacon.

Roast Sirloin of Beef

Slices of roasted sirloin, served with a Yorkshire pudding.

Six Herb Chicken

A chicken supreme stuffed with bacon, leeks & cream cheese in a cream sauce laced with six different herbs.

Salmon with Hollandaise Sauce

A fillet of poached salmon smothered with a hollandaise sauce.

Pork Belly

A piece of slow roasted pork belly, rubbed with rosemary & finished off under the grill.

Vegetarian dish of the day

(Choose on the day)

Desserts

Christmas Pudding

A traditional Christmas pudding, served with brandy sauce.

Salted Caramel & Chocolate Cheesecake

Served with cream.

Lemon Tart (GF)

Served with cream.

Sticky Toffee Pudding (GF)

Served with custard.

Coffee/Tea

With a mince pie.

£23.50 (children 12 & under £11.75)

A £5.00 per person deposit required at time of booking (non refundable)