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## STARTERS

Chew valley smoked salmon, capers, shallots, horseradish cream (GF)

Roast butternut & pumpkin soup, truffle oil, homemade bread & butter (V)

Ham hock terrine, piccalilli, toasted Focaccia

## MAINS

Stuffed & roasted turkey breast, goose fat roast potatoes, pan jus

Sea bass, creamed leeks, crushed new potatoes, herb butter sauce (GF)

Confit Barbary duck leg, fondant potato, braised red cabbage, thyme jus (GF)

Roast winter vegetables & cranberry wellington, port jus (V)

All served with seasonal vegetables

## DESSERTS

Traditional Christmas pudding, brandy butter (V)

Chocolate ganache tart, orange gel, Chantilly cream (V)

Warm sticky toffee pudding, salted caramel, clotted cream (V)

2 courses  
£24.50 per person

3 courses  
£30.00 per person

