

CHRISTMAS DAY

STARTERS

Cauliflower velouté & toasted almonds (GF) (V)

Chew Valley smoked salmon & beetroot cured gravadlax,
horseradish cream (GF)

Chicken liver parfait, red onion chutney & toasted focaccia

Red wine poached pear, walnut & Bath Blue salad, honey
& mustard dressing (V)

MAINS

Roast turkey, red onion & thyme stuffing, chipolata
pig in blanket

Roast Striploin of beef, Yorkshire pudding, red wine jus

Fillet of sea bass, pickled samphire, crab bisque (GF)

Traditional nut roast & hazelnut pesto (V)

All served with seasonal vegetables, potatoes & sauces

DESSERTS

Christmas pudding, brandy butter (V)

Selection of Somerset cheeses, crackers & chutney (V)

Roasted apple tarte tatin, honeycomb ice cream,
caramel sauce (V)

Dark chocolate ganache tart, vanilla Chantilly cream (V)

TEA, COFFEE & PETITS FOURS

£90.00 per person