

# FESTIVE SUNDAY LUNCH

## STARTERS

Soup of the day, homemade bread & butter (V)

Pressed ham hock & goose liver terrine, red onion marmalade  
& sourdough bread

Chew Valley smoked salmon, dill yoghurt dressing, baby leaf salad (GF)

## MAINS

Turkey breast, cranberry sauce, Yorkshire pudding, goose  
fat roast potatoes & pan jus

Beef sirloin, horseradish cream, Yorkshire pudding, goose  
fat roast potatoes & pan jus

Fillet of haddock, parsley mashed potatoes, lemon butter sauce (GF)

Traditional nut roast, truffle & walnut oil (V)

*All served with seasonal vegetables*

## DESSERTS

Traditional Christmas pudding, brandy butter (V)

Vanilla cheesecake, mulled winter berry compote (V)

Selection of sorbets & ice creams (V) (GF)

Somerset cheeseboard, tomato & apple chutney, crackers (V)

1 course  
£22.00 per person

2 courses  
£28.00 per person

3 courses  
£34.00 per person