

Christmas Menu

2024

For any information on Allergens, please ask a member of staff.
(V): Vegetarian, (VG): Vegan, (*VG Can be made vegan) (GF): Gluten Free (N): Contain nut
For severe allergies, please note traces of common Allergens cannot be avoided
Note that we are able to cater for Vegan food on request.

Starter

- Seared Brixham scallops, butternut squash purée, sage butter & bacon crumbs* £15.00 (GF)
Atlantic prawn cocktail with Marie Rose sauce £12.00 (GF)
Spenwood cheese soufflé, spiced winter chutney & house salad
£12.95 (V)
Curried parsnip soup with onion bahji £9.00 (VG-GF)

Main Course

- Roast turkey and bacon ballotine, chestnut stuffing, Anna potato, braised red cabbage & Pitney Farm greens* £28.00 (GF)
Slow cooked shoulder of lamb with gratin potatoes, Pitney farm mixed vegetables and rosemary sauce £28.00 (GF)
Loin of monkfish with sautéed potato, hispi cabbage and curried butter £28.00 (GF)
Somerset Brie, vegetables and potato pie with mixed greens and sauce épice £18.00 (V-*V)

Dessert

- Treacle tart with warm vanilla custard* £10.00 (V)
Apple Bavarois with caramelised apple and Calvados ice cream £10.00 (GF)
The "Celebrations Chocolate" torte with whipped cream and tuile biscuit £12.00 (N)
Selection of British cheeses £14.00

All prices include complimentary tea/coffee & mini mince pies. Tables of eight and above must pre order. A £50 deposit is also required for parties of eight and above to confirm all bookings.

PRICE INCLUDES VAT, A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL