Starters

*Chicken & Ham Hock Terrine

Served with pickled cucumber & seeded bread

*Potato & Fennel Soup

With warm bread v

Beetroot & Caramelised Onion Tart

With a pomegranate & walnut salad v

Smoked Salmon & Cod Fishcake

served with salad leaves & hollandaise

*Stuffed Portobello Mushroom

filled with ratatouille, topped with vegan cheese vo

Mains

*Roasted Turkey Ballotine

Stuffed with Sausage, apricot & sage.

Served with a kilted sausage, roasted potatoes, seasonal vegetables and a rich gravy.

*Oven Roasted Cod Loin

Served with a potato galette, tender stem broccoli and French petit pois

Slow Braised Ox Cheek

With horseradish mashed potato, green beans and port jus

Goat Cheese Bon Bons

With Romanesco cauliflower, imam bayildi & heritage carrot's v

Roasted Seitan

Served with roasted potatoes, seasonal vegetables, vegan stuffing and a vegan gravy ve

Desserts

Christmas Pudding

with brandy sauce

*Cheese Board

Somerset Brie, Cornish Blue & Wookey Hole Cheddar with chutney and biscuits

Pumpkin & Cinnamon Strudel

With vanilla ice cream

*Strawberry Semi freddo

With pistachio meringue vo

Mince pie

2 Courses - £24.50

3 Courses - £29.50

Available Mondays-Saturdays from 12pm - 8:30 from 1st December until 23rd December - Please see reverse for booking instructions.

Items marked with * can be made gluten free upon request

	Booking Name	Mai	Main Contact Tel Number(s)				e	email											
	Booking Date	Arrival Time				S	Service Time												
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We also

If you have any specific dietary requirements or any allergies, please contact the restaurant manager before booking so that we can make arrangements to accommodate you. A Children's menu is available upon request. Any item with a * can be made with free from gluten ingredients please mark this on your pre order Please note due to seasonal availability some ingredients in dishes are subject to change.

Christmas menu bookings are available from 29th November until the 23rd December, The Christmas menu is not available on Sundays and cannot be mixed with our standard menu The maximum number of guests we can accommodate in one booking is 30 people any bookings over 16 will be in our function room.

> Please be aware that our function rooms are only accessible by stairs—for accessibility requirements please contact us prior to booking. If you have any queries, please contact us on 01275 843944

BELOW TO BE COMPLETED BY STAFF ONLY										
Deposit Received Date	Deposit Value	Deposit Received By (Name/Sign)	Choice return date required							
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