

FESTIVE MENU

TWO COURSES £25.00 • THREE COURSES £28.00

Available 15th November to 1st January. Pre-booking required.

Starters

Prawn Cocktail* †

North Atlantic prawns, Marie Rose sauce, iceberg lettuce, shell-on king prawn and buttered brown bread. Served with a shot of Bloody Mary on the side (706 kcal)

Parsnip & Apple Soup* VE

Parsnip crisps and sourdough (308 kcal)

Gressingham Duck Liver & Cointreau Pâté*

Relish and brioche toast (698 kcal)

Somerset Brie Wedge V

Apricot chutney, cranberry and rocket (502 kcal)

Mains

Traditional Christmas Dinner with all the Trimmings GF

Sage & onion turkey roulade, streaky bacon, creamed Brussels sprouts & bacon, honey-roasted carrots, roast potatoes, pig-in-blanket and red wine gravy (862 kcal)

Roasted Cod and Cassoulet*

Chorizo, red pepper, tomato & chickpea stew and crusty sourdough (585 kcal)

Pan-Fried 9oz Sirloin Steak GF

Skin-on-fries, slow-roasted tomato, portobello mushroom, rocket, and roasted garlic & herb butter (1387 kcal)
(£3 supplement)

Mushroom, Chestnut & Leek Wellington VE

Sweet potato mash and caramelised onion gravy (635 kcal)

Honey-Roasted Gammon GF

Smoked paprika & garlic new potatoes, charred broccoli, tarragon mayonnaise and watercress (877 kcal)

Desserts

Christmas Pudding V

Brandy sauce, and rum & raisin ice cream (536 kcal)

Chocolate Orange Tart V

Jude's blood orange sorbet and clementine (893 kcal)

Sticky Toffee Pudding* V, VE*

Cornish clotted cream (910 kcal)
or *Jude's vegan ice cream (408 kcal)

Selection of British Artisan Cheese*

Biscuits, chutney, celery and grapes (767 kcal)

*Gluten-free option available. Please speak to a member of the team for more details.