

FESTIVE DINING

TO START

Chicken, duck & ham terrine

Rhubarb, apricot & apple jam, sourdough (gf+)

Bloody Mary cured salmon

Apple, celeriac, spring onion & tomato relish (gf+)

Baked feta & goats curd tart

Chickpea & roasted red pepper hummus

No-Dig Garden winter squash soup

Gruyère croute, spiced seeds, apple crunch (v, gf+)

THE MAIN EVENT

Oven-roasted seabass

Buttered potato, leek & tomato fondue, crayfish & chive beurre blanc

Roast free-range turkey

Cranberry stuffing, pigs in blanket, roast sea salt potatoes, creamed pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish (gf+)

Wild mushroom, spinach & Somerset goats cheese Wellington

Roast sea salt potatoes, creamed sprouts, honey-glazed parsnips & carrots, spiced cranberry relish (v+, gf+)

Braised Chew Valley Farm beef blade

Smoked pork & maple jam, roast sea salt potatoes, creamed pancetta sprouts, honey-glazed parsnips & carrots, thyme jus (gf+)

DESSERT

Dark chocolate pave

Cherry glaze, griottine cherries, honeycomb ice cream (v+, gf+)

Lilly's Christmas pudding

Irish cream, honeycomb (v+, gf+)

Selection of cheeses, wheat wafers, quince & grapes

Godminster cheddar, Katherine goats, Baron Bigot, Vale of Camelot blue

Potted tiramisu

Amaretto-soaked sponge, mascarpone mousse

Three courses 70

Including a glass of Champagne Taittinger on arrival and coffee & mince pies