

# **DECEMBER** MENU

## Mini Fish Pie

Crispy Fried Prawn, Mixed Leaves

# **Root Vegetable Soup**

Root Vegetable Crisps, Bread Roll

### Wild Mushroom Arancini

Roasted Tomato Sauce, Parmesan

### Confit Duck & Pork Terrine

Liver Pate, Onion Marmalade, Toast

## **Roast Turkey Crown**

Pigs in blankets, Roasted Root Vegetables, Cranberry Stuffing, Brussel Sprouts, Gravy, Roast Potatoes

## **Braised Beef Bourguignon**

Pancetta, Onions, Mushrooms, Red Wine Sauce, Buttered Kale, Dauphinoise Potatoes

# Teriyaki Salmon

Prawn Potato Cake, Pak Choi, Lemongrass & Ginger Sauce

# Roasted Cauliflower

Moroccan Spiced Lentils, Buttered Kale, Roast Potatoes

# **Christmas Pudding**

Brandy Sauce & Brandy Butter

## **West Country Cheese Board**

Apple Chutney, Crackers (£3 supplement)

# Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

#### Cheesecake

Lemon, Orange & Stem Ginger, Honeycomb Ice Cream

#### Chocolate Gateaux

Hazelnut Chantilly Cream

To book your Festive Meal Tel: **01460** 61066



3 courses

£37.50

2 courses

£29.95

TERMS: To secure your reservation, a £10 per person deposit will be taken at the time of booking. The final payment should be made on the day of your party. Deposit is non refundable & non transferable. We do require a pre order from the above Menu by 2 weeks before your party. All dietary requirements can be accommodated, please contact the Hotel directly to discuss these.