

CHRISTMAS PARTY MENU

Chicken Liver Parfait

Similar to paté but much smoother. Cooked with fresh chicken livers, shallots, brandy cream and herbs. Served with toasted homemade granary bread and cranberry sauce.

Homemade Soup with Home Baked Bread

Always vegetarian, always hot and tasty.

Home Cooked Spiced Potted Pork

Slow cooked pork shoulder, pulled and bound with a festive spiced dressing, served with granary toast and cider apple chutney.

Smoked Duck Salad

Thin slices of smoked duck served with blood orange segments and rocket.

Smoked Salmon and Crayfish Salad

Crayfish and smoked salmon with a honey and dill dressing, served with fresh leaves and homemade granary bread.

Roast Turkey

West country turkey breast, stuffed and served with pigs in blankets, homemade bread sauce, fresh vegetables and roast potatoes.

Slow Cooked Shoulder of Pork

Cooked long and slow, cut thick and served with the richest of gravies, homemade stuffing, roast potatoes and fresh vegetables.

Griddled Butterfly Chicken Breast

With a roasted butternut squash and tarragon butter.

Chunky Winter Vegetable Casserole (Vegan)

Slow cooked with herbs and spices, served with homemade dumplings.

Pan Seared Fillet of Salmon

With mildly spiced chilli, cucumber and salsa dressing, fresh vegetables and potatoes.

Roast Pumpkin and Feta Tart (GF)

Shortcrust pastry case, using GF flour, filled with roast pumpkin, caramelised onion and feta cheese, baked until golden.

Poached Clementines and Ice Cream

Poached in sugar syrup and served with Christmas pudding ice cream.

Festive Pavlova (GF)

Homemade meringue topped with Chantilly cream and seasonal fruits.

Christmas Pudding

Traditional pudding with brandy sauce.

Chocolate and Orange Roulade (GF)

A delicious gluten free sponge filled with orange segments and Chantilly cream, rolled and served with a fruity sauce.

Traditional Bread and Butter Pudding

Homemade, cooked to a traditional recipe, served warm with clotted cream.

All main courses are served with a selection of fresh seasonal vegetables and potatoes.

Available lunch and dinner. £15.50 two courses (main and dessert) £18.50 three courses.