



Christmas Party Menu

Smoked Duck, Roasted Fig , Caramel Oranges, Orange Drizzle ►

Spicy Cauliflower Soup with Curry Oil and with Chapati (V) ►

Quinoa Salad with Avocado (V) ►

Poached Seafood Dumplings with Lobster Bisque and Sough Dough Fingers ►

Mulled Poached Pear and Roquefort Salad with Toasted Pine Nuts ►

Something In Between

Smoked Salmon Blinis with Sour Cream and Lumpfish Caviar

or

Lemon Sorbet with a Dash of Limocello

Main Course

Traditional Roast Turkey with Yorkshire Pudding and Yuletide Trimmings ►

Braised Beef Olive with Mash and a Red Wine, Thyme, Onion and Bacon Sauce ►

Chicken, Leek and Ham Steamed Suet Pudding

Seafood and Saffron Risotto, Tomato and Olive Salad tossed in a Dill Oil ►

Thai Vegetable Red Curry with Lemon and Corriander Rice ,Thia Crackers (V, VEGAN)

Desserts

Panettone Bread and Butter Pudding with Amaretto Sauce

Rich Chocolate and Cherry Brownie with Black Cherry Ice Cream ►

Very Berry Sherry Trifle

(Gluten Free or Vegetarian pre-order only)

Mincemeat Bakewell Tart with Clotted Cream

(can be vegan or vegetarian pre-order only)

Godminster Cheddar and Brie with Apple, Grapes and Water Biscuits ► £1.50 extra

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Coffee and Mini Cup Cake

Pensioner 2 Course £12.95, 3 Course £13.95

Lunch 2 Course £15.50 3 Course £16.95

Dinner all Courses £19.95 (only option for Dinner)

Items with a ► can be served Gluten Free, please indicate when ordering if you are Gluten Free

