Christmas
PARTY MENU

3 COURSES £44 | 2 COURSES £38

STARTERS

Roasted cauliflower soup with Westcombe cheddar scones (v)

Cornish smoked salmon, pickled cucumber and watercress salad, sourdough (v)

Twice-baked cheddar souffle, spinach & grain mustard (v)

Chicken liver parfait, red onion chutney, truffle butter and brioche

Heritage beetroot, whipped vegan feta, roasted black grapes & toasted almonds (ve)

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MAINS

Roast turkey with roast potatoes, carrots, parsnips, pigs in blanket, stuffing and seasonal greens

Pear and Colston Basset salad, chicory and candied walnuts (v)

Pan fried cod, celeriac puree, wilted spinach with pine nuts and capers dressing

Wild mushrooms orzo, fresh truffle (v,ve option)

Beef shin, bacon and mushrooms pie, creamed mash & greens

DESSERTS

Christmas pudding, brandy cream

Sticky fig pudding toffee sauce & cinnamon ice cream

Cotswold honey panna cotta & earl grey prunes

Amaretto chocolate delice, salted caramel ice cream & honeycomb