

CHRISTMAS MENU 2013

2

courses, £22.95

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3

courses, £

25.95

ON ARRIVAL

Breadsticks, mini rolls and dips.

STARTERS

Beetroot cappuccino soup, with crème fraiche, beetroot powder and foccaccia.

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*Available GF and vegan.*

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Camembert and leek puff pastry with redcurrant and balsamic jam.

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Rillettes of pork with piccalilli and toast.

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*Available GF.*

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Cajun-spiced mackerel fillet with celeriac salad and pomegranate and orange salad.

*GF*

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Home-cured gravadlax with chicory, dill and aioli.

*GF*

MAIN COURSES

*All mains served with truffle oil and Cornish sea salt potatoes and buttered seasonal vegetables.*

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Slices of sage butter and bacon-basted turkey breast with stuffing sausage roll,

honey-glazed parsnips, bread sauce, cranberry gravy and roast potatoes.

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Venison carbonade with streaky bacon and potato and celeriac gratin.

*GF*

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Roasted sesame winter vegetable potato cake served with a Thai green curry sauce

and topped with crispy greens.

*GF and vegan.*

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West country fish pie –

Newton Abbot smoked haddock, scallops and hake in a white wine sauce

with hand-picked crab mash, Bath soft cheese and garlic and seaweed bread.

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*Available GF.*

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Filo parcel filled with Rosary goats cheese, dukkah, Jerusalem artichoke and baby leaf spinach,

served with butternut squash purée, watercress pesto and wild mushroom ketchup.

*V*

DESSERTS

Bramley apple and Amaretti tart with Somerset clotted cream.

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West country cheese board with Bath Ales Gem chutney, Fudges biscuits

and a shot of local cider.

*V (available GF). (Non-alcoholic option available.)*

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Hazelnut praline and frangelico crème brûlée with orange shortbread.

*V (available GF).*

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Potted poached berries, pear and passion fruit in ginger and Somerset cider,

topped with olive oil and nut crumble and warm winter compote.

*GF and vegan.*

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Buche de Noel with Drambuie cream, redcurrants and holly.

*V*