

Christmas Menu

1st- 24th December 2018

2 courses 25.00 3 courses 30.00

STARTERS

A bowl of homemade roasted parsnip soup with parsnip crisps and honey crème fraîche

Somerset game terrine, spiced quince and clementine chutney and toasted brioche

Twice baked Barbers 1833 cheese soufflé, apple, walnut and poached grapes

Potted Loch Duart salmon, watercress and caviar, rye bread

MAIN COURSES

TURKEY

Roasted milk fed turkey breast with chestnut stuffed leg, pigs in blankets, bread sauce and thyme infused roasting juices

PORK

Roast loin of locally sourced rare breed pork with crackling, Bramley apples sauce and red wine gravy

FISH

Dover sole and sea trout wellington, soft herb and champagne beurre blanc

NUT ROAST

Moroccan five spiced five nut roulade with white wine creamed leeks and slow roasted cherry tomatoes

The above are accompanied with garlic and rosemary roasted potatoes and platters of roasted and steamed vegetables

DESSERTS

Warm sticky toffee pudding with homemade ginger ice cream and butterscotch sauce

Homemade Christmas pudding with clotted cream ice cream and brandy custard

Dark Valrhona chocolate mousse, spiced orange jelly, mandarin sorbet and chocolate caramel

A selection of our homemade sorbets and ice creams

Tuxford and Tebbutt stilton, spiced chutney, fruits and homemade crackers

Food Allergies and Intolerance. Should you have concerns about an allergy or intolerance, please inform a member of staff before ordering food so that they can assist you in your choices. **Please Note.** We do use flour (gluten), nuts, dairy and other allergens in our busy kitchen, therefore, it is our legal obligation to inform you that all dishes could contain trace elements of these allergens.

Discretionary Service Charge of 10% will be added to tables of 8 or more guests