

FESTIVE SET MENU

START THE PARTY RIGHT

Mulled Wine |4.5|

Glass of Fizz |6.5|

Kir Royale |9|

Peach Bellini |7.5|

Drinks Packages Available On Request

FESTIVE 3 COURSE MENU

3 Course Dinner With Arrival Fizz |30|

STARTERS

Pork, Apricot & Pistachio Terrine, Sourdough

Maple Glazed Chicken Wings, Soured Red Cabbage

Baked Goats Cheese, Beetroot & Walnut Slaw, Wholegrain Mustard & Honey Dressing (v)

Caramelised Pear, Balsamic Red Onions, Fennel & Pumpkin Seed Salad (v)

MAIN EVENT

Blagdon Farm Organic Turkey Crown, Chestnut & Cranberry Potato Cake

Cornish Red Mullet w/ Bombay Potato, Crispy Kale & Sesame Tuile

Brace and Browns Prime Beef Burger, Mature Cheddar & Smoked Bacon, served with Hand Cut Chips

Seared Duck Breast w/ Anna Potatoes, Red Wine & Blackberry Jus

Butternut Squash, Lentil & Cranberry Wellington, Celeriac Puree (v)

Wild Mushroom & Chestnut Nut Roast w/ Carrot Puree w/ Anna Potatoes (v)

SWEET TREATS

Bitter Chocolate Parfait w/ Hazelnut Brittle & Spiced Pear

Coconut, Orange & Cardamom Panna Cotta

Earl Grey & Date Sticky Toffee Pudding w/ Vanilla Ice Cream & Butterscotch Sauce

British Cheese Board w/ Quince Jelly & biscuits

£4.5 supplement

FESTIVE BANQUET MENU

NOT YOUR USUAL CHRISTMAS BUFFET

BANQUET |22.5|

BANQUET WITH FIZZ ON ARRIVAL |27|

The banquet will start with a selection of festive bites. These will come to the table upon arrival or for large groups be brought out for guests to graze and mingle before the main banquet.

Please select 6 dishes from the savoury selection, the banquet will end with a mini selection of sweet treats.

TO GRAZE OVER

Red Lentil Dhal, Beetroot Yoghurt, Homemade Tortilla (v)

Spiced Feta & Courgette Fritters w/ Chilli & Lime Dip (v)

Crispy Duck & Sesame Bites w/ Hoisin & Chilli

MAIN BANQUET

Lamb Belly Carpaccio, Tartare Sauce

Maple Glazed Chicken Wings

Pork, Apricot & Pistachio Terrine, Sourdough

Caramelised Pear, Fennel, Balsamic Red Onion &

Pumpkin Seed Salad (v)

Baked Goats Cheese w/ Beetroot & Walnut Slaw, Mustard & Honey Dressing (v)

Cauliflower Samosas, Mango & Pomegranate Salsa (v)

Parmesan & Polenta Bites w/ Sweet Chilli Sauce (v)

Hand Cut Chips (v)

Red Mullet, Bombay Potato, Sesame Crisp

Smoked Paprika Seared Monkfish, Chorizo & Butterbeans

SWEET TREATS

Selection of Festive Treats

If you have a food allergy, intolerance or sensitivity, please speak to our friendly staff about ingredients in our dishes before ordering your meal. v = vegetarian, ve = vegan, gf = gluten free, * = can be altered to be suitable