



# CHRISTMAS SET MENU

**TWO COURSES £25.95 | THREE COURSES £29.95**

## STARTERS

**Winter Tomato & Shallot Soup** (GF) (VG)  
*Basil oil & an artisan roll*

**Whiskey & Chicken Liver Parfait** (GFA)  
*Brandy cherries, truffle butter, brioche*

**Potted Hot Smoked Salmon** (GFA)  
*Crème fraiche, capers, smoked salt butter & farmhouse soda bread*

**Goat's Cheese & Roasted Pepper Ravioli**  
*Red pesto dressing, basil crisp*

## MAINS

**Roasted Native Turkey**  
*Pigs in blankets, shallot, orange & sage stuffing, fat roasted potatoes, saute sprouts with chestnuts, glazed rosemary, roasted roots & gravy*

**Vegan Vegetable Wellington Roast** (VG)  
*New potatoes, roasted roots & veggie gravy*

**Brakspear Ale & Game Pie**  
*Black pepper & suet pastry, beef dripping mash, crispy shallot, bourguignon jus*

**Smoked Haddock, Salmon, Lemon & Dill Fishcake** (GF)  
*Wilted spinach, grain mustard cream*

## DESSERT

**Rich Christmas Pudding** (GFA)  
*Thick brandy custard*

**Rich Double Chocolate Torte** (VG)  
*Passion fruit gel, chocolate ice cream, honeycomb*

**Winter Lemon Curd Mess** (GFA)  
*Torn sponge, meringue, granny smith sorbet & popping candy*

**Christmas Cheese Board** (GFA)  
*Bix, Golden Cross, Wookey Hole, Cropwell Bishop, blackberry & sloe gin chutney, grapes & biscuits (£2.00 supplement)*

*We require a £10pp deposit to confirm your booking*

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free.

V - vegetarian VG - vegan GF - no gluten containing ingredients  
GFA - Can be made with no gluten containing ingredients upon request