

CHRISTMAS FEASTING MENU £65 PER PERSON

WELCOME DRINK AND SNACKS

Crispy duck leg bruschetta
Cranberry compote

Sweetcorn and green onion fritters (vg, gf)
Creamed corn

STARTERS

A plate of Moons Green air-dried ham (gf) Salsify, celery salad

> Red wine cured salmon (gf) Pear, red and white chicory, chives

Whipped goats curd (v)
Pickled cranberries, elderberries, golden beetroot, soda bread croutons, chives

MAINS

Goose three ways

Rare roast breast, crispy leg salad, liver and stuffing dumpling

Woodland mushroom Sharpham Park spelt risotto (vg) Woodland mushrooms, leeks, pea shoots, yeast flakes

Lobster thermidor

Rosemary and garlic seasoned chips, green leaf and herb house salad (half lobster per person)

PUDDINGS

Rich dark chocolate cake (v, gf) Soaked in boozy buttered rum, salted caramel sauce, vanilla bean ice cream

> Coconut creamed black rice (vg, gf) Mango, toasted coconut, mango sauce

> > Warm mince pies

