CHRISTMAS PARTY

3 courses £45pp

Add a glass of Prosecco for £7

STARTERS

Roasted butternut squash soup with pumpkin seeds *(pb)*
London Porter smoked salmon with crème fraîche & pickled cucumbers
Pancetta & green peppercorn terrine with a spiced plum chutney
British brie cheesecake with pickled beetroot ribbons & pink lady apple *(v)*

MAINS

Usk Vale turkey breast with all the trimmings, pigs in blankets & cranberry sauce
Pan fried gnocchi with celeriac, wild mushrooms, spinach & tarragon *(pb)*
Nut roast with all the trimmings including sage & apricot stuffing & cranberry sauce *(pb)*
Braised blade of beef with a caramelised cask ale shallot, potato rosti,
roasted carrot, cavolo nero & jus
Sea bream fillet with potato terrine, spinach & Café de Paris butter

PUDDINGS

Sticky toffee Christmas pudding with toffee sauce & spiced rum butter ice cream *(v)*
Mandarin tart served with vanilla crémeux *(pb)*
Chocolate delice with sour cherries, chantilly cream & 70% chocolate shards *(v)*
Poached plum pavlova served with a mulled wine sauce & vanilla cream *(v)*
British cheese plate with Wookey Hole, Blue Vinney & Somerset brie, spiced plum chutney,
apple, grape & artisan crackers *(v) Add for £5pp*

SIDES

Add a side for £5
Crispy brie bites *(v)* | Cave-aged cheddar cauliflower cheese *(v)*
Roast potatoes *(pb)* | Pigs in blankets
Long stem broccoli with confit garlic *(pb)*

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens,
as our food is prepared in areas where cross contamination may occur.
For more information please scan the QR code. (v) vegetarian | (pb) plant-based.

Adults need around 2000 Kcal per day