Christmas Party



3 course £39.95pp

Add a glass of Prosecco for £7 or a Christmas G&T for £7.5

Starters

Maple roasted parsnip & bramley apple soup Wildfarmed sourdough *(pb)*
Whipped chicken liver parfait spiced plum chutney & toasted brioche
Beetroot cured Scottish salmon sheep's milk yoghurt & roasted beetroot
Croxton Manor cheddar & leek tart dressed leaves & vinaigrette *(v)*

Mains

British turkey breast roast potatoes, maple roasted carrot & parsnip, Brussel sprouts, pigs in blankets, apricot stuffing, gravy & wild cranberry sauce
Wild mushroom & spinach wellington roast potatoes, maple roasted carrot & parsnip, cavolo nero & red wine gravy *(v)*
Pan roasted sea bream crushed new potato & leek cake, samphire & a white wine sauce
Slow braised beef cheek chestnut & sage crumb, creamed potato, cavolo nero & red wine jus
Roasted celeriac & truffle ravioli sautéed wild mushrooms & crispy sage *(pb)*

Puddings

Chocolate & coffee opera cake sour cherries & vanilla cream *(v)*
Sticky toffee Christmas pudding toffee sauce & rum ice cream *(v)*
Mulled wine apple & plum crumble eggnog custard *(pb)*
Cinnamon bun cheesecake redcurrants & pouring cream *(v)*

To finish, add for £5pp

British cheese plate Wookey Hole, Dorset Blue Vinney & Somerset brie, spiced plum chutney, apple, grapes & artisan crackers *(v)*

Sides

All £5

Pigs in blankets glazed in honey
Cave-aged cheddar cauliflower cheese topped with crispy sage *(v)*
Brussel sprouts smoked pancetta & chestnut crumble
Roast potatoes red wine gravy *(pb)*
Crispy brie bites with spiced cranberry & hot honey dip *(v)*
Long stem broccoli toasted mixed seeds & chilli dressing *(pb)*

For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.