

# Festive Menu

2 Courses £22

3 Courses £26

## Starters

Winter Parsnip Soup, Leek crisps, Local Bread (v)

Duck Parfait, Smoked Duck Breast, Sough dough Toast

Filo Wrapped Baked Camembert, Cranberries, Honey & Thyme (v)

Laphroaig Whisky cured Salmon Gravadlax, Cucumber

Chestnut & Turkey Scotch Egg, Spiced Plum Ketchup

## Main Course

Festive Turkey, Pigs in Blankets, Sage & Onion Loaf, Red Wine Gravy  
Slow Roasted Brisket, Onion Glaze, Parsnip Crisps, Horseradish Cream

Scallops, Parsnip Puree, Parsnip Crisps, Pomegranate

Pumpkin, Goat's Cheese & fig Tart (v)

Roasted Duck Breast, Duck Leg Sausage Roll, Cranberry Relish

## Desserts

Caramel Panna Cotta, Ring O Bells Gingerbread

White Chocolate & Cranberry Bread & Butter Pudding

Mulled Winter Fruits with Cinnamon Ice cream

Chocolate Torte, Winter Berry Compote, Mascarpone

Christmas Pudding Sundae

Coffee & Mince Pie to Finish

## Festive Extra

Room For more.....

Cheese & Port £6.50 per head

Selection of Local Cheeses, Biscuits, Butcombe Chutney, Apple & Walnuts  
with a Glass Of Dows Port