



Starters

Prawn & Crayfish Cocktail (GFO)

North Atlantic prawns and crayfish in a marie - rose sauce, set on crisp lettuce.

Served with brown bread & butter

Roast Tomato & Pepper Soup (V, VEO, GFO)

Homemade tomato & red pepper soup.

Served with crusty bread & butter

Deep Fried Brie (V) (GF)

Somerset Brie coated in breadcrumbs and deep -fried

Served with cranberry sauce

Pigs in Blankets

Chipolata sausages wrapped in smoked bacon.

Served with pork stuffing and gravy

Mains

Traditional Roast Turkey (GFO)

With pork stuffing, pig in a blanket, and roast potatoes.

Rolled Slow Cooked Beef Brisket (GF)

Tender beef brisket in a rich chasseur sauce with creamed potatoes.

Vegetable Hotpot (VE, GF)

Hearty vegetables cooked in a rich gravy and topped with parmentier potatoes.

Baked Rolled Salmon (GF)

Salmon fillet rolled with rocket with a white wine sauce and scallion mashed potatoes.

All mains are served with:

Roasted carrots & parsnips, cauliflower cheese, and Brussels sprouts

Desserts

Christmas Pudding (GFO)

Traditional plum pudding served with a rich brandy sauce.

Apple, Sultana & Cinnamon Crumble (GF)

Served with vanilla custard

Baileys Crème Brûlée (GF)

