

3 COURSE SET MENU

FOR STARTERS

PRESSED HAM HOCK TERRINE

spiced roasted fig, chutney, rosemary croûte,
baby leaves, whole grain mustard dressing

THE MAIN EVENT

ROAST BREAST OF TURKEY

with a farce of sage & onion,
chipolata wrapped in bacon,
garlic & thyme roast potatoes,
roasted root vegetables, sautéed sprouts,
finished with a sage scented jus

ROOM FOR DESSERT?

A SELECTION OF CHRISTMAS NIBBLES

SERVED TO THE CENTRE OF THE TABLE

Chocolate brownie bites, warmed mince pies,
baked vanilla cheesecake pots & Stollen,
alongside a selection of Mature Cheddar,
Somerset Brie & baby Stilton, garnished with
celery, grapes, chutneys & savoury biscuits

*Special dietary requirements available,
must be pre-ordered 7 days prior to the event.*