

Christmas Party Menu

Caramelised Cauliflower Soup

Lilliput capers, soft herb oil (V, M, Su)

Smoked Salmon John Ross

Lime crème fraiche, caramelised lemon gel, "heritage egg gribiche" (F, M, Su)

Slow roasted Devonshire Corn-fed Chicken Pressing

Artichoke puree, aerated pork crackling, pickled baby onion, sorrel (M, Su)

Tunworth Tart

Red onion puree, winter leaf salad, whipped mascarpone, shaved radish (M, G, E, So, Su)

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Roast Norfolk Bronze Turkey

Roasting garnish, pork stuffing, pig in blanket, cranberry Sauce (G, Ce, E, M, Su, N)

Fillet of Wild Seabass

Herb crushed ratte potato, spinach, fine beans, lightly smoked caviar sauce (F, M, Su)

Butternut and Goat's Cheese Wellington

Creamed Maris Piper potato, chilli and tomato split dressing (V, M, E, G, Su)

Duo of West Country Lamb (£7.00 per person supplement)

Confit of shoulder, slow cooked rump, basil infused lamb jus (M, Su, Ce)

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Warm Cherry Amaretto Christmas pudding

Madagascan vanilla and French brandy custard (M, E, G, N, Su, So)

Fine Dark Belgian Chocolate Mousse "Yule Log"

Sweet chestnut and Madagascan vanilla puree, black cherry Chantilly (M, E, G, So)

English Artisan Cheeses

Dorset crackers, grapes, confit of red onion marmalade, Membrillo quince (M, E, G, Se, Ce)

Birchall Tea, Bridge Coffee and Artisan Mince Pies

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian