



FESTIVE LUNCH

Three Courses £24.50 Per Person



Sweet Potato and Red Pepper Soup

Basil Oil and Sweet Potato Crisps

Duck Liver Parfait

Spiced Apricot and Orange Chutney, Toasted Brioche

Mackerel Rilette

Pickled Beets, Cucumber and Horseradish Rye

Crisp Capricorn Goats Cheese

Sweet Red Onion, Cranberry and Baby Leaves



Wooley Park Reared Turkey Breast

*Duck Fat Roast Potatoes, Red Cabbage, Root Vegetables, Sprouts, Chestnut Stuffing,
Pigs in Blankets and Cranberry Sauce*

Slow Cooked Collar and Tenderloin of Pork

Whole Grain Mustard Potato Cake, Savoy, Carrots and Apple

Roast Cod Supreme

Puy Lentils, Winter Ratatouille and Parsley Beurre Blanc

Roast Artichoke and Parsnips

Cavolo Nero, Walnuts, Blue Cheese and Pine Nuts



Homemade Christmas Pudding

Brandy Sauce and Butter

Buttermilk Panna Cotta

Cherry Compote

Iced Baileys Parfait

Coffee and Gingerbread Crumb

West Country Cheese and Biscuits

Grapes, Festive Chutney, Celery and Quince Paste



FESTIVE DINNER

Three Courses £35.00 Per Person

Amuse Bouche



Sweet Potato and Red Pepper Soup

Basil Oil and Sweet Potato Crisps

Duck Liver Parfait

Spiced Apricot and Orange Chutney, Toasted Brioche

Mackerel Rilette

Pickled Beets, Cucumber and Horseradish Rye

Crisp Capricorn Goats Cheese

Sweet Red Onion, Cranberry and Baby Leaves



Wooley Park Reared Turkey Breast

*Duck Fat Roast Potatoes, Red Cabbage, Root Vegetables, Sprouts, Chestnut Stuffing,
Pigs in Blankets and Cranberry Sauce*

Slow Cooked Collar and Tenderloin of Pork

Whole Grain Mustard Potato Cake, Savoy, Carrots and Apple

Roast Cod Supreme

Puy Lentils, Winter Ratatouille and Parsley Beurre Blanc

Roast Artichoke and Parsnips

Cavolo Nero, Walnuts, Blue Cheese and Pine Nuts



Homemade Christmas Pudding

Brandy Sauce and Butter

Buttermilk Panna Cotta

Cherry Compote

Iced Baileys Parfait

Coffee and Gingerbread Crumb

West Country Cheese and Biscuits

Grapes, Festive Chutney, Celery and Quince Paste



Tea, coffee & mince pies