



# Christmas Party Menu 2018

*(this menu is only available when pre-ordered)*

*Please contact us with any dietary requirements and we will do our best to accommodate you.*

*3 Course Christmas menu, £ 22.50  
followed by coffee.*

*Main course and sweet, £ 18.50  
followed by coffee.*



## Starters

*Vegetable & Pearl Barley soup  
served with a bread roll (V)*

*Smoked Haddock and Cheddar Fishcakes  
with mixed leaves and homemade tarter sauce*

*Chicken & Ham Hock Terrine  
with melba toast and Devon fire chutney*

*Fanned Melon  
served with a spiced berry compote (V)*

*Garlic Mushroom Bruschetta  
with a salad garnish (V)*



## Main Courses

### *Traditional Carvery*

*A choice of roast turkey, beef, pork or gammon ham is carved for you, then help yourself to steamed vegetables and seasonal trimmings.*

*Seasonal nut roast, served with a vegetarian jus, then help yourself to steamed vegetables and traditional trimmings from the carvery (V)*

*Roasted vegetables, spinach and black-eye bean Lasagne served with sweet potato fries (V)*

*Poached Salmon, with a creamy white wine and lemon sauce, served with new potatoes and vegetables*



## Desserts

*Black Forest Yule log  
light chocolate sponge rolled with fresh cream and black cherries*

*Blueberry Swirl Cheesecake  
Traditional biscuit based cheesecake topped with blueberries*

*Salted Caramel and Chocolate Torte  
chocolate sponge layered with salted caramel ganache*

*All served with clotted cream*

*Somerset Brie & biscuits  
served with red and green grapes and a spiced peach chutney*

*Christmas pudding served with brandy sauce*



*Coffee and mints*