



# CHRISTMAS

## PARTY MENU



22ND NOVEMBER  
TO 24TH DECEMBER

❄️ BOOK A PARTY OF 8 OR MORE FOR A MON-THURS BY ❄️  
8TH NOVEMBER TO START WITH A FREE GLASS OF FIZZ!\*



**TOMATO & ROSEMARY SOUP (V)**

FRENCH BAGUETTE

**TWICE-BAKED WOOKEY HOLE CHEDDAR SOUFFLÉ (V/N)**

WHITE WINE CREAM, APPLE & WALNUT SALAD

**HOMEMADE DUCK LIVER PARFAIT**

CONFIT ONION JAM

**HOME-SMOKED SALMON**

OAKWOOD HOT-SMOKED SALMON, LIME CRÈME FRAÎCHE, CAPER DRESSED LEAVES



**16 HOUR FREE-RANGE PORK BELLY**

BUBBLE & SQUEAK, SAUTÉED SPROUTS WITH BACON, CRANBERRY JUS

**ROASTED CORN-FED CHICKEN BREAST**

SMOKED ROOT VEGETABLES, FONDANT POTATO, TOMATO & OREGANO SAUCE

**PAN FRIED FILLET OF HAKE**

WILTED SPINACH, CANNELLINI BEAN CASSOULET

**ROASTED CHIVE GNOCCHI (V)**

WILD MUSHROOM & BLACK TRUFFLE FRICASSÉE, ROCKET & ITALIAN CHEESE

**28 DAY DRY-AGED AUBREY ALLEN RUMP STEAK (N)**

ROASTED FIELD MUSHROOM, CHIPS, WATERCRESS, BLUE CHEESE & WALNUT BUTTER



**PLUM PUDDING (N)**

HOMEMADE TO OUR TRADITIONAL RECIPE, BRANDY SAUCE

**BELGIAN CHOCOLATE BROWNIE**

HOME-CHURNED CLOTTED CREAM ICE-CREAM, CHERRY SAUCE

**VANILLA CRÈME BRÛLÉE**

HOME-MADE SHORTBREAD

**THE CHEESE TABLE**

THOMAS FUDGE BISCUITS, CHUTNEY & GRAPES

25.95 / 30.95