



CHRISTMAS MENU

STARTERS

BEETROOT AND GINGER SOUP WITH A ROLL (GF-V)

HERB AND GARLIC STUFFED MUSHROOMS AND ROCKET SALAD (GF-V)

TRADITIONAL PRAWN COCKTAIL (GF)

PATE, TOAST AND MIXED LEAVES WITH CHUTNEY (GF)

MAINS

ROAST TURKEY OR ROAST BEEF WITH ALL THE TRIMMINGS (GF)

HOME MADE NUT ROAST WITH ALL THE TRIMMINGS (GF-V)

**SALMON AND PRAWN PIE TOPPED WITH SWEET POTATO MASH AND
VEGETABLES (GF)**

**OVEN BAKED VEGETABLE CASSOULETT (A TASTY VEGETABLE AND BEAN
MIX, TOPPED WITH HERBY GARLIC BREAD CRUMBS) (GF-V)**

DESSERT

CHRISTMAS PUDDING WITH BRANDY CLOTTED CREAM

(V- GLUTEN FREE OPTION AVAILABLE)

LEMON POSSET AND MANGO SORBET TOPPED WITH LOCAL HONEY (GF-V)

GINGER AND CHILLI CHOCOLATE SPONGE WITH EXMOOR ALE GLAZE (GF-V)

FINISH OFF WITH A MINCE PIE

**PRICE PER HEAD £35 FOR ALL COURSES £20 FOR 2 COURSES AND £12
FOR 1 COURSE. A NON REFUNDABLE DEPOSIT WILL BE TAKEN APON
BOOKING OF £10 PER PERSON**