

# CHRISTMAS DAY MENU

THREE COURSES ADULTS: £85.00 CHILDREN: £42.50

TWO SITTINGS 12.00<sup>PM</sup> - 2.00<sup>PM</sup> AND 3.00<sup>PM</sup> - 5.00<sup>PM</sup>

## Starters

### Roasted Parsnip and Spiced Apple Soup

served with toasted Ciabatta and butter  
(V, VG, GF)

### BBQ Chicken Wings

served with a side salad (GF)

### Prawn and Salmon Cocktail

served with wholemeal bread (GF)

### Ham Hock Terrine (GF)

## Mains

(All served from our Carvery)

All served with Roast Potatoes/White Rice, Yorkshire Pudding, Pigs in Blankets, Stuffing, Cauliflower Cheese, Roasted Carrots and Parsnips, Red Cabbage and Brussel Spouts with Chestnuts

All of above can be GF minus Cauliflower Cheese and Yorkshire Pudding

### Roast Breast of Turkey

### Honey Roasted Gammon

### Beef Bourguignon

### Herb Crusted Salmon

### Roasted Cauliflower stuffed

### with Kale and Chestnuts

(V, VG, GF)

### Chickpea and Roasted

### Parsnip Tikka (GF, V, VG)

## Desserts

All served with Brandy Sauce or Double Cream

### Traditional Christmas Pudding (GF)

### Mixed Winter Berry Trifle

### Somerset Cheese Board (GF)

### White Chocolate and Raspberry

### Baked Cheesecake (V, VG, GF)