



STARTERS

Creamy parsnip soup with roasted chestnuts & warm bread, topped with brioche croutons & crispy sage Smoked duck breast with grapefruit & candied hazelnuts, served on a bed of salad leaves Fig & goats cheese tartlet with rocket salad & balsamic dressing (v)

Chicken liver parfait with spiced onion chutney & melba toast

MAINS

Roast turkey with all the trimmings, sausage meat, cranberry & chestnut stuffing
Local beef and Exmoor Ale pie with colcannon mash & seasonal veg
Pan roasted salmon in white wine sauce with charred tender stem broccoli & crushed new potatoes
Christmas nut roast with all the trimmings, cranberry & chestnut stuffing (v)

DESSERTS

Sticky ginger pudding with custard

Chocolate orange cheesecake with caramelised orange drizzle

Classic Christmas pudding with brandy butter

Cheeseboard with a selection of 3 local cheeses, chutney, crackers, apple & celery

Served with mini mince pies & coffee

