

## Christmas Party Menu

Roasted Winter Squash & Cumin Soup  
Chilli Beignets

Godminster Organic Cheese Fondue  
Homemade Chive Breadsticks

Smoked Haddock Scotch Egg  
Fennel & Cucumber Salad

Local Game Terrine  
Farmhouse Chutney

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Ballotine of our own Free Range Turkey  
Homemade Cranberry & Clementine Sauce

Slow Braised West Country Rib of Beef  
Truffle Sprout Mash with Port Jus

Wild Mushroom, Lentil & Thyme Filo Tartlett  
Roasted Rainbow Carrots, Golden Beetroot & Honey Glazed Parsnips

Seafood, Crab & Mussel Bouillabaisse  
Rouille Toasts

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Our own Christmas Pudding with Brandy Sauce

Frangipane Roll  
Chantilly Cream & Winter Berry Compote

Mint Chocolate Mousse  
Chocolate Soil

St Clements Brulee  
Lemon Curd & Cookies

£25.00

10% discount Monday to Thursday

## **Christmas Day Menu 2017**

### **Sharing Platter**

Homemade Boursin Dip  
Ham Butter Parcel  
Beetroot & Vodka Gravadlax  
Mixed Peppers, Olives & Artichoke Hearts  
Duck Liver Parfait Mini Piping Bags  
Roasted Cherry Vine Tomatoes  
Homemade Breadsticks  
Tear & Share red Onion, Sage & Barbers Cheddar Knot  
Christmas Tree Croutes  
House Venison Salami

### **Mains**

Roly Poly Turkey Ballotine Wrapped in our own cure Bacon  
Duck Fat Roasted Potatoes, Sauteed Sprouts with Chestnuts, Winter Green & Cranberry  
& Local Redcurrant Sauce

Jaspers Sirloin of Beef with Yorkshire Pudding  
Dauphinoise Potatoes, Winter Greens & Port Gravy

Pan Seared Fillet of Loch Duart Salmon  
Celeriac & Potato Fondants with Wilted Leaves  
Champagne Beurre Blanc

Wild Mushroom, Spinach & Chestnut Wellington  
Curly Kale & Roasted Squash  
Light Blue Cheese Sauce

### **Desserts**

Trio of Mini Desserts

Homemade Christmas Pudding  
Brandy Sauce

Lemon Meringue Snowman Cheesecake

Goopy Chocolate Brownie with Raspberry Sorbet

£70.00