



FESTIVE DINNERS

23 NOV - 22 DEC

STARTERS

Vegetable Broth

Pesto croutons

Pork & Apricot Scotch Egg

Pickled vegetables, mustard mayonnaise

Cured Whisky Salmon

Prawns, citrus crème fraîche, avocado

MAINS

Traditional Roast Turkey

Sausage and bacon roll, cranberry stuffing,
thyme & sherry jus

Pan Fried Bream Fillet

Tomato, courgette, chickpea & crayfish compote, herb oil

Ballotine of Lamb

Grilled cutlet, garlic rosemary jus, rosemary croquette

Festive Nut Roast

Lentil, carrot & cashew nut loaf wrapped in plant-based bacon,
thyme & sherry jus

Roasted Potatoes, Minted New Potatoes,
Cauliflower Cheese, Panache of Vegetables

DESSERTS

Traditional Christmas Pudding

Brandy sauce & orange butter

Chocolate & Baileys Cheesecake

Honeycomb crumb, clotted cream

Lemon Mousse

Spiced plums in red wine, gingerbread

Selection of West Country Ice Creams

COFFEE & MINCE PIES

3 courses £42 per person

Daily 6.30-8.30pm

Private dining in Taste for up to 40 people (same menu)