



FESTIVE LUNCHES

28 NOV - 22 DEC

STARTERS

Vegetable Broth

Pesto croutons

Cured Whisky Salmon

Prawns, citrus crème fraîche, avocado

Whipped Goats Cheese

Truffle honey dressing, date puree, glazed walnuts

MAINS

Traditional Roast Turkey

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

Pan Fried Bream Fillet

Tomato, courgette, chickpea & crayfish compote, herb oil

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

2 courses £33 | 3 courses £38 per person

Monday-Saturday 12-1.30pm