



FESTIVE DINNERS

MENU

AMUSE BOUCHE

STARTERS

Parsnip & Apple Soup

King Prawn & Avocado

Baby gem & pickled cucumber, Marie Rose sauce

Venison Scotch Egg

Whiskey pickled blackberries & squash puree

Cauliflower & Vegan Parmesan Mousse

Artichoke crisp, smoked almonds

MAINS

Roast British Turkey

Sausage & bacon rolls, cranberry stuffing, thyme & sherry jus

Roasted Contra Loin of Beef,

Wild mushroom & truffle cream, chive buttered creamed potato, bacon crumb

Pan-Fried Bream Fillet

Sauteed spinach, prawns, saffron & dill cream

Roasted Moroccan Spiced Cauliflower

Sweet potato puree & cous cous salad

Roasted Potatoes & Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding

Brandy sauce, orange butter

Dark Chocolate & Kirsch Cherry Opera Cake

Cherry Compote, vanilla ice cream

Lemon Panna Cotta

Blackcurrant & plum compote, winter spiced shortbread biscuit

Selection of West Country Ice Creams

COFFEE & MINCE PIES

23 Nov - 22 Dec, Daily 6.30-9pm

4 Courses & Canapés

£45

per person

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

Please inform us if you have a food allergy that we should be aware of Adults need around 2000 kcal a day