

STARTERS

ROASTED BUTTERNUT SQUASH & SAGE SOUP (v) (vg on request) served with crusty bread

GOAT'S CHEESE & CRANBERRY TART with dressed leaves

SMOKED SALMON & PRAWN PARCELS with lime & ginger mayo

CHICKEN LIVER & BRANDY PATE with cranberry & orange jelly

MAINS

ROAST TURKEY (OR VEGAN NUT ROAST) WITH ALL THE TRIMMINGS

Boned & rolled turkey breast, stuffing, roast potatoes, roasted root veg, braised red cabbage, seasonal greens, pigs in blankets and a rich gravy

BEEF BOURGUIGNON

with dauphinoise potatoes, roasted root veg & braised red cabbage

SALMON EN CROUTE

with chive mash, seasonal greens and salsa verde

WILD MUSHROOM & TARRAGON RISOTTO

(v) (vg on request)

DESSERTS

DARK & WHITE CHOCOLATE AND PEPPERMINT MOUSSE

STEAMED GINGER PUDDING with rum & raisin Baboo gelato

BISCOFF & KAHLUA CHEESECAKE

with coffee Baboo gelato

SPICED RUM INFUSED PINEAPPLE (VG)

with pineapple sorbet by Baboo gelato

LOCAL CHEESEBOARD

(£2 supplement) Barber's 1833 Cheddar, Dorset Blue Vinney, Somerset Brie





PARTY BOOKING NAME: DATE OF BOOKING: TIME OF BOOKING:

NAME	STARTER	MAIN	DESSERT