



CHRISTMAS FAYRE MENU

STARTERS

Sweet potato and spiced red lentil soup, ciabatta, whipped butter

Gin cured salmon, cucumber salad, elderflower vinaigrette, dill

Mushroom Parfait, house pickles , grilled sourdough

Ham hock and bronze turkey fritter, truffle mayo, endive salad

MAIN COURSES

Roast turkey breast, chestnut and cranberry stuffing, pigs in blankets,
duck fat potatoes, honey glazed carrot , sprouts, red wine gravy

Braised beef, smoked garlic mash, winter greens, bone marrow sauce

Pan fried cod, herb crushed potatoes, braised leeks, verjus sauce

Coastal mature cheddar & onion pitivier, caramelised cauliflower,
buttered spinach, mustard veloute

DESSERTS

Homemade Christmas pudding, vanilla ice cream, brandy sauce

Harveys Bristol cream sherry trifle, raspberry, toasted pecans

Chocolate creameux, coffee, muscavardo cream

Selection of British cheeses, chutney, grapes and celery (v) £2supp

2 COURSES 26.99 3 COURSES 32.99