



## Christmas Menu 2020

### STARTER

Pitney parsnip and almond velouté, chestnut sourdough (vg)

White Lake goats' cheese souffle, local beetroot, walnut oil, apple (v)

Kingsdon Shoot pheasant terrine, brioche, spiced red currant chutney

Cornish Lobster beignet, lobster and cognac bisque, courgette, tomato oil

### MAINS

Locally reared free-range turkey, chestnut stuffing, pigs in blanket, cranberry sauce

North Somerset pork loin, sea salt crackling, Bramley apple sauce

Chestnut, squash and shallot roulade, puff pastry, sherry and pink peppercorn gravy

The above are served with platters of locally sourced winter vegetables and roasted potatoes

Monkfish, bass and mussel bouillabaisse, Cornish pastis, saffron rouille, griddled ciabatta

### DESSERTS

Kingsdon Christmas pudding, Somerset Cider Brandy custard, clotted cream ice cream

Medjool date sticky toffee pudding, candied ginger ice cream, salted butterscotch

Limoncello tart, spiced mandarin sorbet, pistachio mascarpone, candied pistachio

Coppa di gelato- raspberry sorbet, vanilla ice cream, Chantilly cream, wafers, fruits



Dorset blue Vinny, homemade lavosh crackers, Somerton quince chutney, preserved fruits

**Two Courses £25.00**

**Three Courses £30**

*The Christmas menu must be ordered for the entire table and pre-ordered  
a minimum of 5 days in advance.*