

# Festive Lunches & Parties

## TO START

### HAM HOCK & PEA TERRINE

*Piccalilli, toast*

### CRANBERRY, GIN & DILL SALMON GRAVLAX

*Horseradish cream*

### CELERIAC, HAZELNUT & TRUFFLE SOUP (vg)

## MAINS

### TRADITIONAL ROAST TURKEY

*Sausage meat & cranberry stuffing, pigs in blankets, roast potatoes, seasonal vegetables, gravy*

### HERB CRUSTED COD,

*Crushed new potatoes, samphire, pesto*

### MUSHROOM, SWEET POTATO & CRANBERRY WELLINGTON

*Roast potatoes, seasonal vegetables, vegan gravy (vg)*

## DESSERTS

### CHRISTMAS PUDDING

*Brandy cream*

### WHITE CHOCOLATE & CRANBERRY TART (vg)

### SOUTH WEST ARTISAN CHEESE BOARD

*Biscuits, bramley apple & cider chutney, grapes, celery*

**£30 per person**

*(Minimum of 25 guests)*

*Dishes may contain nut/nut derivatives. Fish dishes may contain bones.*

*If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables*

