

# • Christmas 2018 •

## • starters •

Celeriac & thyme soup \*

*topped with crumbled Blue vinny (optional), crusty bread*

Hot smoked salmon & beetroot cocktail \*

*brown bread & butter*

Pheasant terrine \*

*mulled cider jelly, toast*

Deep fried Somerset brie

*fig chutney, pomegranate & rocket leaves*

Baked king prawns \*

*lime, chilli & garlic butter, ciabatta dipping croutes*

## • main courses •

Traditional roast turkey \*

*apricot stuffing, pigs in blankets, bread sauce, roast potatoes and winter vegetables*

Venison haunch steak \*

*game chips, roasted turnips, poivrade sauce (redcurrant & juniper)*

Belly Pork confit \*

*mustard crust, potato cake, baked apple*

Hake fillet \*

*mash, parsley sauce, cockle popcorn, crispy capers*

Nut roast tart \*

*topped with roasted winter vegetables, red onion jam & Rosary goats' cheese*

## • desserts •

Christmas sundae, cinnamon palmier \*

*christmas pudding bites, brandy cream, chrimbo pudding ice cream, vanilla ice cream, spiced clementine sauce*

Eggnog brulee \*

*parkin (gingerbread & oatmeal cake)*

Mulled pear \*

*mascarpone, almond biscotti crunch*

Chocolate orange delice

*brandy cream, chocolate soil*

The Blue Vinny cheese board \*

*homemade chutney, crackers, grapes*

3 COURSES £32

2 COURSES £25

\*can be made gluten free with prior notice (*some with amendments*) please mention when ordering