

christmas party

1st- 23rd December

Two-courses 28.00 per person

Three-courses 35.00 per person

from the pantry

Roasted parsnip & cauliflower soup, gruyere cheese croutons

Applewood smoked duck breast, chestnut & orange marmalade, gritting cherries, coriander

Slow cooked Wiltshire ham & apricot terrine, homemade chutney, brioche & spiced golden raisins

Beetroot cured fillet of salmon, caper & fennel salad, watercress pesto, flat bread

from the kitchen

Braised blade of Somerset beef, smoked garlic mash, roast parsnips, carrots, red wine glaze

Farm turkey breast & ballotine of leg meat, roast parsnips, sweet braised red cabbage, pigs in blanket, bread sauce

Pan seared tuna, chive crushed new potatoes, celeriac concasse, samphire & lemon butter sauce

Roasted root vegetable pithivier, beetroot & horseradish risotto, spinach & red pepper sauce

from the larder

Homemade Christmas pudding, brandy sauce, clotted cream ice cream

Chilled lemon sponge cake, candied hazelnuts, muddled raspberries

Rich chocolate mousse, gingerbread biscuits, bitter orange sorbet

Selection of west country cheeses, celery, grapes quince paste

Your choice of tea or coffee with a mince pie or a Gundog damson gin liquor

All ingredients are locally sourced and freshly prepared on site. Please let us know if you have any allergies or dietary requirements prior to booking your Christmas Party. A 10.00 deposit per person is required at the time of booking.