



Boxing Day Dinner

First Course

Honey Roast Parsnip Soup

Locally Produced Charcuterie

Balsamic Onions, Baby Figs, Grissini Sticks

Torched Citrus Cured Chalk Stream Trout

Dill, Buttermilk, Cucumber Variations

Rosary Goats Cheese Tarte Tatin

Roscoff Onions, Celeriac

Main Course

Roast Pheasant Breast

Spiced Red Cabbage, Pickled Blackberries, Thyme Fondant Potato

Roast Rump of Lamb

Dauphinoise Potato, Tenderstem Broccoli, Mint and Caper Hollandaise

Spiced Monkfish Tail

White Onion and Bay Leaf Puree, Saffron Potatoes, Charred Roscoff Onions, Tomato Fondue

Wild Mushroom Tortellini

Wilted Spinach

Pudding

Croissant Bread and Butter Pudding

Citrus Fruit, sauce Anglaise

White Chocolate and Raspberry Tart

Raspberry Variations

Baked Lemon Meringue Cheesecake

Lemon Sherbet Ice Cream

A Selection of Ice Creams and Sorbets

Trio of West Country Cheeses

Quince Jelly, Artisan Biscuits, Grapes

Tea, Coffee and Petits Fours