

FESTIVE LUNCH

Menu

TO START

Soup du jour, served with sour dough & Tetbury butter.

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Potted duck & blood orange parfait, onion chutney & toasted brioche.

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Gower crab & cranberry cakes, fennel salad & pomegranate vinaigrette.

TO FOLLOW

Wiltshire Turkey breast rubbed in lemon & thyme, crispy roasties, maple buttered pigs in blankets, chorizo & spinach stuffing, sticky red cabbage, roasted roots & rich turkey gravy.

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Orange, rosemary & cinnamon glazed ham, crispy roasties, cauliflower cheese with heaps of fresh parsley & roasted roots.

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Pave of freshly cut Salmon, caper, tarragon & parsley mashed potato, pea purée, caramelised onion hollandaise sauce.

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Roasted lentils, vegetables & nuts, crispy roasties, sticky red cabbage, roasted roots, cranberry gravy.

TO FINISH

Dark chocolate & "snickers" brownie, salted caramel ice cream.

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Eggnog & brioche butter pudding laced with Christmas pudding flavours, crème anglaise

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Selection of local cheeses, crackers, frozen grapes & chefs chutney (**£2 supplement**)

2 COURSES - SIXTEEN POUNDS

3 COURSE - TWENTY POUNDS

Please make your server aware of any dietary requirements or intolerances prior to ordering.