

# FESTIVE DINNER MENU



Amouse Bouche

\*\*\*

Parsnip and Honey Soup  
Sweet Onion, Almonds

Slow Cooked Pork and Black Pudding Terrine  
Quince, Mache, Walnuts

Smoked Trout and Horseradish Mousse  
Cucumber, Radish, Sourdough

Grilled Capricorn Goats Cheese  
Cranberry, Beetroot, Hazelnut

\*\*\*

Woolley Park Turkey Breast  
Stuffing, Pigs in Blankets, Duck Fat Potatoes, Carrots, Sprouts, Red Cabbage

Slow Braised Beef Brisket  
Mushroom, Celeriac Rosti, Cavolo Nero

Pan Seared Fillet of Bass  
Haricot Beans, Artichoke, Leek, Citrus Emulsion

Roasted Cauliflower  
Smoked Cheese Velouté, Almonds, Red Pepper, Broccoli

\*\*\*

Homemade Christmas Pudding  
Brandy Sauce, Redcurrants

Warm Apple and Cinnamon Bread Pudding  
Vanilla Ice Cream or Custard

Iced Tangerine and Cointreau Parfait  
Madeleines, Chocolate, Mint

Selection of West Country Cheese  
Chutney, Celery, Sourdough Biscuits

\*\*\*

Tea, Coffee and Mince Pies

**£40.00 per person**

