

The Marlborough Tavern Christmas Party Menu

£30 per person

Amuse bouche

Wild mushroom & truffle velouté

Gf, Vgn, Df

Starters

Roasted cauliflower, celeriac & apple soup with crispy sage & toasted sourdough

Vgn, Gf, Df

Cured salmon with beetroot, horseradish, pickled kolrabi, beetroot purée and crème fraîche

Gf, Df without horseradish or crème fraîche

Crispy Somerset goats' cheese with baba ganoush, sultanas, pomegranate & basil dressing

Gf, Lactose free

Duck liver parfait with focaccia crisps, shallot relish, pickled grapes & watercress

Gf, this dish is unavailable Df

Mains

Roast turkey with all the trimmings

Gf, Df

Somerset lamb hotpot with savoy cabbage, caraway carrots, lamb gravy & salsa verde

Gf, Df

Roasted hassleback butternut squash with truffled wild mushrooms, braised leeks & crispy kale

Vgn, Df, Gf

Roasted fillet of bream with celeriac mash, tenderstem broccoli & brown shrimp salad, bisque, saffron aioli

Gf, this dish is unavailable Df

Desserts

Christmas pudding, brandy custard, rum & raisin ice cream

Gf version on request, this dish is unavailable Df

Sticky toffee pudding with honeycomb & vanilla ice cream

This dish is unavailable Df or Gf

Dark chocolate mousse with maple toasted banana bread & caramelised bananas

Vgn, Gf, Df

Lemon tart with mascarpone & vanilla cream, Limoncello syrup

This dish is unavailable Df or Gf

Cheese, crackers, celery & grapes (£2 supp)

Gf with alternative crackers

Allergen Information: None of the dishes on this menu contain nuts. Please be aware that we do use nuts in our kitchen. If you have a serious nut allergy, please do make us aware to avoid cross contamination. **Vgn** = vegan, **Gf** = gluten free, **Df** = dairy free