

CHRISTMAS MENU 2021

2 courses - £25 (available lunchtime Monday - Friday)
3 courses - £30

STARTERS

Beetroot and gin cured salmon, dill creme fraiche, toasted rye bread, pickled radish (gfo)

Roasted butternut squash & vanilla soup, toasted pumpkin seeds, toasted sourdough and butter (vgo, gfo)

Wild mushroom and chestnut arancini, jerusalem artichoke puree, artichoke crisps and truffle oil (v)

Duck liver pâté, orange & cranberry chutney, pickled grapes, focaccia crisp, wild leaf salad

MAINS

Roast turkey crown, pork & sage and apricot stuffing, duck fat roast potatoes, braised red cabbage, Brussels sprouts, sticky parsnip, carrots, gravy, cranberry sauce & bread sauce

Pan fried cod loin with celeriac purée, cavolo nero, brown shrimps, caper butter & saffron aioli (gf)

Beetroot, squash & spinach vegetable wellington with roast potatoes, braised red cabbage, Brussels sprouts, sticky parsnip, carrots, vegetarian gravy (v)

Celeriac & artichoke hash browns with tenderstem broccoli, roasted baby beets, soy & maple wild mushroom sauce, grated chestnut (vg)

DESSERTS

Sticky toffee pudding, clotted cream ice cream, toffee sauce, honeycomb

Christmas pudding, rum & raisin ice cream, red current (gf)

Warm vegan banana cake, coconut & maple sauce, torched banana, toasted coconut flakes (vg)

Lemon posset with lemon thyme shortbread, mulled berry compote

Cheese board selection of aged cheddar, Somerset brie, Bath blue served with apple & pear chutney, crackers, grapes and celery - £2 supplement (gfo)

Marshfield ice cream and sorbet selection