

## Festive Menu

Available Monday to Saturday from the 2nd until the 21st of December.

2 courses **25** 3 courses **30**Book in September & dine from this menu for 15% off your food bill.
Book in October & dine from this menu for 10% off your food bill.
Book in November & dine from this menu for 5% off your food bill.

## Starters

Roasted butternut & ginger soup Corner Cottage bread, butter (v,ga)

Caramelised onion & cream cheese tart rocket & balsamic glaze (v)

Smoked mackerel pate cucumber ribbons, lemon & olive oil, chives, sourdough toast (ga)

Ham hock terrine cider jelly, fruit chutney, capers, Melba toast (ga)

## Mains

Roast turkey dinner sage & onion stuffing, pigs in blankets, crispy roast potatoes, carrots & parsnips, Brussels sprouts, braised red cabbage, gravy (ga)

Herb crusted salmon buttered new potatoes, green beans almondine, lemon & parsely sauce (g)

Pie of the week please ask about this week's pie

Sweet potato & lentil nut roast roasted garlic & herb new potatoes, roasted root vegetables, vegan gravy (ve)

8oz Sirloin steak hand cut chips, flat mushroom, roasted cherry tomatoes, crispy onions, rocket & parmesan salad, herb du Provence butter (ga) (£7 supplement)

## Desserts

Christmas pudding trifle whipped mascarpone, brandy custard & almond (ga)

Malva pudding vanilla ice cream

Chocolate & pistachio brownie vanilla ice cream, salted caramel sauce (ga,vea)

**Cheeseboard** Somerset Brie, Manchego, Oxford Blue, apple & real ale chutney, crackers (£5 supplement)