

# FESTIVE PARTY MENU



## Starters



Potted Creedy Carver duck rilette, roasted spiced plum chutney, pickled shallots, duck skin crackling



Salt and pepper calamari, green aioli, lemon

Bromham beetroot tarte tatin, apple, pickled and candied walnut salad, soya herby dressing (ve)

## Mains

Free range turkey, ham hock and leek pie with mulled wine cranberry sauce, hasselback potatoes, sprouts, kale and chestnuts, breaded salsify, pigs in blankets, gravy

Slow braised ox cheek in red wine, roast garlic mash, bourguignon sauce, horseradish

Brixham fish stew, tomatoes, white wine, garlic, saffron potatoes, aioli

Crown prince squash risotto, vegan blue cheese, smoked chilli oil, toasted pine nuts (ve)

## Puddings

Christmas affogato, Bailey's ice cream, Clifton Coffee espresso, Butcombe ale Christmas pudding truffles

Sticky toffee & date pudding, toffee sauce, rum and raisin ice cream

Caramel roasted pineapple. coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)



### Allergen Info

**(v)** Veggie friendly **(ve)** Vegan friendly - Ask us about gluten friendly dishes

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

**Our fish dishes may contain small bones, please take care.**

**We cannot guarantee the total absence of allergens in our dishes.**