

SINCE



1615

THE  
**P**ELICAN  
PUB & DINING

*Join us this  
Christmas*

**Delicious festive food  
and drink with family  
and friends.**



# JOIN US THIS CHRISTMAS

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**From intimate family gatherings to festive fun  
with friends, we've got you covered!**

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## How To Book

Bookings can be made via our website, phone and email,  
or just pop in and have a chat with the team.

[thepelicanchewmagna.co.uk/christmas](http://thepelicanchewmagna.co.uk/christmas)  
01275 331777

[pelican@butcombepubs.com](mailto:pelican@butcombepubs.com)

The Pelican, 10 South Parade, Chew Magna, Somerset, BS40 8SL

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## Important Info

- Festive Menu and Sharing Board Menu available  
November 6th 2023 - January 7th 2024, excluding  
December 25th, 26th, 31st and January 1st.
- We require a £10/pp deposit to confirm Festive Menu  
and Sharing Board Menu bookings, and a £25/pp deposit  
for Christmas Day bookings.
  - Pre-orders are required for all bookings,  
and these can also be made for drinks.
- Other promotions (including Butcombe Wednesday discount)  
do not apply to the Festive Menu or Sharing Board Menus.
- View full Terms & Conditions on our website: [butcombe.com/christmas](http://butcombe.com/christmas)





# Christmas Day

## Starters

**Severn & Wye smoked salmon and prawn salad**  
*Avocado, piquillo peppers, preserved lemon mayonnaise*

**Duck liver mousse**  
*Spiced plum chutney, pickled carrots, brioche*

**Curried parsnip and red lentil soup**  
*Coriander chutney, coconut yoghurt, garlic naan (ve)*

**Jerusalem artichoke and caramelised onion tart**  
*Soused pear, truffle vinaigrette (ve)*

## Mains

*All served with roast potatoes, winter greens, maple-roast root vegetables, and jugs of gravy for the table*

**Kelly Bronze turkey breast, pork and chestnut stuffing**  
*Pigs in blankets, mulled wine cranberry sauce*

**Stokes Marsh Farm aged beef sirloin**  
*Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce*

**Chalk Stream trout en crouete**  
*Creamed spinach, caramelised lemon, dill, Prosecco cream sauce*

**Heritage squash, beetroot and chickpea Wellington**  
*Celeriac puree, spiced plum ketchup, wild mushroom gravy (v) (veo)*

## Puddings

**Butcombe ale Christmas pudding**  
*Thick pouring brandy cream, redcurrants (v)*

**Chocolate and salted caramel fondant**  
*Madagascan vanilla ice cream, hazelnut meringue (v)*

**Caramel roasted pineapple**  
*Coconut sorbet, passionfruit, lime, pistachio praline (ve)*

**British cheese**  
*A selection of local cheeses, quince jelly, crackers, chutney*

*(Can't decide? Cheese available as an additional course for just £5/pp)*

## To Finish

**Tea and filter coffee, handmade chocolate truffles**

**£74.95**

# Festive Menu

## Starters

**Curried parsnip and red lentil soup**  
*Coriander chutney, coconut yoghurt, garlic naan (ve)*

**Jerusalem artichoke and caramelised onion tart**  
*Soused pear, truffle vinaigrette (ve)*

**Cornish pork rillettes**  
*Celeriac and apple remoulade, fried sourdough, cornichons, watercress*

**Prawn, potato and crayfish cakes**  
*Preserved lemon, watercress, cucumber, brown crab mayonnaise*

## Mains

**Roast Kelly Bronze turkey breast, pork and chestnut stuffing**  
*Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce*

**Slow-cooked blade of Hereford x Angus beef**  
*Bourguignon sauce, glazed carrot, smoked parsnip mash*

**Herb-cruste Brixham coley fillet**  
*Roasted new potatoes, cider-braised winter greens, Café de Paris sauce*

**Symplicity 'chorizo', leek and butterbean pie**  
*Hasselback potatoes, creamed sprouts, roast carrots, romesco sauce (ve)*

## Puddings

**Spiced sticky date pudding**  
*Gingerbread ice cream, rum butterscotch (v)*

**Passionfruit and clementine posset**  
*Boozy pomegranate compote, almond wafers (v)*

**Valrhona chocolate and illy espresso brownie**  
*Sour cherry sorbet, maple granola (v)*

**Toffee apple, fig and chestnut crumble**  
*Mince meat ice cream or custard (v) (veo)*

## Additions

British cheese, quince jelly and crackers + £12pp  
Handmade chocolate truffles + £4.5pp  
Viennese mince pies with clotted cream + £4pp

**£33.95**





## Festive Sharing Boards

Each board serves 4-6 people

### Butcher's Board £35

*Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise*

### Fisherman's Board £40

*Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce*

### Camembert Board £30

*Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade*

### Charcuterie Board £35

*Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough*

### Plant-based Board £30

*Symplicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)*

*For a group of 20 we recommend ordering 4 boards to enjoy a good selection.  
Ask the team if you'd like more info!*

**Allergen Info -** (v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



## Festive Drinks

*We have a fantastic choice of seasonal drinks, award-winning Butcombe beer and festive cocktails to enjoy with your Christmas meal!*

*You can pre-order bottles of still or sparkling wine when making your booking from the list below...*

### Sparkling

**Vaporetto Prosecco NV - Veneto, Italy // 31**  
*blossom, apple and hints of apricot and citrus*

**Palmer & Co Brut Reserve NV - Champagne, France (ve) // 65**  
*combining exceptional fruitiness and delicate notes*

### White

**La Maglia Rosa Pinot Grigio IGT Provincia di Pavia - Campania, Italy (ve) // 28.5**  
*crisp, fruity and floral*

**Johnson Estate Sauvignon Blanc - Marlborough, New Zealand // 33**  
*passionfruit and grapefruit*

### Rosé

**Conto Vecchio Pinot Grigio Blush, Pavia - Veneto, Italy (ve) // 26.5**  
*light with red fruit flavours*

### Red

**The Paddock Shiraz - Murray Darling, Australia (ve) // 26.5**  
*red berries and peppery spice*

**Tilia Malbec - Mendoza, Argentina (ve) // 31.5**  
*plum, blackberry and dark chocolate*

*ve: vegan o: organic  
(All prices by the bottle)*

### Book now or make an enquiry:

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# PRIVATE HIRE

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Looking for your own space to celebrate?  
The Barn is perfect for festive gatherings!

Book now or make an enquiry:

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