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## Festive Menu

2 courses £24.95

3 courses £29.95

*Ask us about our matching wines*

### To Begin

Curried parsnip soup, red pepper cream, ciabatta,  
Netherend Farm butter (v, gfo)

Chicken liver and brandy pate, red onion jam, brioche (gfo)

Baked goats cheese and chestnut pancake, beetroot chutney (v, gfo)

Smoked mackerel and horseradish fish cake, leek and pea puree

### Mains

Carved roast turkey breast, pigs in blankets, chestnut stuffing, brussels sprout  
and bacon 'bon bon', duck fat roast potatoes and turkey gravy

Slow braised shin of beef with root vegetables and Butcombe ale,  
mustard & chive dumplings and mash (gfo)

Fillet of Chalk Farm river trout, almonds and mushrooms, new potatoes  
and parsley sauce

Roast butternut squash and mixed nut loaf, dauphinoise potatoes  
and Dijon mustard vegetable gravy (v, gfo)

*All served with a selection of red wine and caraway seed braised red cabbage,  
roast parsnips, glazed carrots and winter greens*

### Desserts

Butcombe Christmas Ale pudding, brandy butter

Dark chocolate brownie, salted caramel ice cream (v, gf)

Spiced honey panna cotta, mulled wine berries, short bread (gfo)

Mincemeat strudel, vanilla ice cream

### To Finish

Local cheeses, Ashton press cider chutney, apple, celery,  
pickled walnuts & biscuits (gfo) £6.00 per person supp.

Clifton Coffee, Canton Teas and mince pie

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