



CHRISTMAS MENU

4 Courses £39 per person

Glass Of Mulled Cider

STARTERS

Pork, Apricot & Pistachio Terrine
with Sourdough & Cranberry Sauce

Smoked Duck Salad
with Beetroot, Chicory & Pomegranate Seeds

Sage & Butternut Squash Soup
with Apple, Bacon & Cranberry Topping

Baked Goat's Cheese
with Hazelnut Crust, Red Chicory & Balsamic Onions (v)

MAINS

Fillet Of Beef Wellington
with Fondant Potatoes, Honey Glazed Roasted Carrots,
Sautéed Curly Kale & Rosemary Red Wine Jus

Pan-roasted Salmon Fillet
with Garlic & Thyme Roasted Baby Potatoes,
Tenderstem Broccoli & Basil-caper Relish

Apple Cider Glazed Turkey Breast
with Sage & Onion Stuffing, Rosemary Potatoes, Roasted Root
Vegetables, Almond Buttered Brussel Sprouts, Pigs-in-blankets,
Cranberry Sauce & Red Wine Jus

Chestnut, Spinach & Blue Cheese En Croûte
with Braised Red Cabbage, Broccoli Florets & Roasted Swede Purée (v)

DESSERTS

Christmas Pudding
with Brandy-vanilla Custard Sauce

Apple Tarte Tatin
with Salted Caramel Ice Cream & Biscuit Crumble

Chocolate Fondant
with Sugar Icing & Vanilla Ice Cream

Cheese Board Selection
with Goat's Cheese, Blue Cheese & Somerset Cheddar

Mince Pies

Let us know if you have dietary requirements or allergies. Dishes may contain traces of nuts. 10% optional service charge. All tips go to the staff.

**LOCAL
BEER HOUSE**

**OLD
RED COW**

