



# CHRISTMAS 2019 SAMPLE MENU

**Optional On arrival** £6.75

Sloe Liqueur & English Fizz  
Radicchio, Stilton, Walnut & Apple Canapes

**3-course winter sharing feast** £35

**Starters to share**

Bristol Loaf sourdough, plus 2 of:  
Smoked trout pate with pink pickled onions  
Ham hock terrine with homemade piccalilli  
Beetroot & Walnut Muhammara

**Main Course to share**

Slow-cooked farm-reared lamb shoulder with cumin, fennel seeds and dill  
Courgette Koftas with spiced tomato sauce (vg)  
Abu Noor flatbreads  
Roasted carrot, green bean & chard salad with garlic & parsley (vg)  
Green salad with farm-grown leaves & dressing (vg)  
Crispy potatoes with harissa yoghurt (v)

**Dessert**

**Choose from**

Plum frangipane tart with Jess's Ladies extra thick double cream (v)  
Walnut & Cardamom Torte with Date and Rum Sauce, & Jess's Ladies' Double Cream  
Poached Pears with Gingerbread

**Optional Cheese board** £3.50

Bristol Loaf breads, Step & Stone lavosh crackers, 3 West Country cheeses, homemade chutneys

**Coffee, Tea, Mini Mince Pies** £3.50

**Our bar is stocked with local beers and ciders, continental lager, premium spirits and mixers, English sparkling wine, Somerset Rosé and well-chosen wines from around the world.**