

CHRISTMAS PARTY MENU

£23.95 two courses or £27.95 three courses,

£5 per person non refundable deposit required to secure booking.

Please be aware we only accept card payments.

To Start

Beef & horseradish crostini, glazed blue cheese, rocket **GFO**.

Smoked mackerel & trout terrine, saffron potatoes, pickled kohlrabi, herb crème fraiche **GF**

Mushroom & chestnut pate, cranberry chutney, toasted focaccia, chestnut puree **GF**

Chef's soup of the day, chefs bread **GFO/VE/V**

Mains

Turkey breast, sage & cranberry stuffing wrapped in streaky bacon, roast potatoes, parsnips, carrots, local seasonal vegetables, locally reared pigs in blankets & turkey gravy **GFO**

Salt baked celeriac, roasted sprouts, chestnuts, baby onions & kale,

wild mushroom & madeira sauce **VG/DF/VE/NF**

Roast fillet of hake, herb crushed potatoes, puttanesca sauce, samphire **GF/DF**

Duo of locally reared pork, belly and tenderloin, roast parsnips, cider & apple sauce, crushed winter vegetables **GF**

9oz sirloin steak, hand cut chips, field mushroom, balsamic glazed cherry tomatoes, salad - £5.95 upgrade

Beef burger, cheddar, smoked bacon, bourbon & bacon jam, gherkin, chips, slaw, baby gem **GFO**

Chickpea, beetroot & kale burger, mint yoghurt, chips, slaw, baby gem, gherkin, sliced cheddar **VEO/GFO/DFO**

Chicken burger, cheddar, smoked bacon, bourbon & bacon jam, gherkin, chips, slaw, baby gem **GFO/DFO**

Extra Sides

Rocket, watercress & parmesan salad, truffle dressing **GF**

£4.95

Bromham seasonal vegetables **V/VE/GF/DF**

£4.95

Roast potatoes

£5.95

Pigs in blankets

£5.95

To Finish

Christmas pudding, Christmas pudding ice cream, brandy butter **GFO**

Coffee crème caramel, poached raisins, coffee & chocolate cookie **VE/GFO**

Golden syrup cake, vanilla custard

Selection of Lacock diary ice creams

Please let us know if you have any allergens or dietary requirements

V Vegetarian • VE Vegan VEO Vegan Option • GF Gluten free

GFO Gluten Free Option • DF Dairy free • N Nuts

