

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 fraîche 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

