

# Group Menu 2021

29 November – 24 December

## Starters

**Soup (VG)** - \*Spicy Roast Parsnip, served with Toasted Ciabatta

**Beer-Battered Monkfish Scampi** - served with Curried Mayonnaise

**Homemade Venison & Black Pudding Scotch Egg** -served with Celeriac Remoulade

**Beetroot Carpaccio (VG)\*** - with Zesty Broccoli, Mustard Sauce and Toasted Nuts

## Main Courses

**Homemade Fish Pie\*** - Topped with Cheesy Mashed Potato, with Brixham Fish, Spinach Mornay Sauce and Kale Chestnut Mushroom Pie

**Tuscan Bean & Barley Stew (VG)** - Mixed Beans and Pearl Barley in a Tomato and Vegetable Sauce served with Crusty Bread

**Chicken Ballotine** - Pine-Nut & Spinach Stuffing, Crispy Chicken Leg Croquette, Onion Puree and Chicken Broth

**Flat Iron Steak\*** - served with Black Garlic Butter and Truffle Salted Chips

**Stuffed Turkey Parcel** - Roast Potatoes. Glazed Carrots & Parsnips, Brussel Sprouts & Turkey Gravy -

## Dessert

**Clementine & Cotswold Cream Crème Brûlée\*** - Shortbread

**Peanut Butter Cherry & Chocolate Torte (VG)** - Raspberry Sorbet

**Christmas Pudding** - Crème Anglaise

**Local Cheese & Biscuits\*** (£3.00 supplement)

Locally Sourced Cheeses, Celery, Quince Jelly, Grapes & Crackers

2 Courses - £21.50

3 Courses - £26.00

VG = Vegan \* = Gluten Free Option Available