



## **Christmas Sharing Banquet**

2 courses £45 (Starter & Main or Main & Dessert)

3 courses £50 (Starter, Main & Dessert)

4 courses £60 (Add cheese slate)

*With eco friendly crackers & a Welcome drink of hot mulled local cider*

### **To Begin**

Spiced Hummus with butterbeans & Za'atar (GF)

Flatbread (GFO)

Olives (GF)

### **The Main Event**

*Choose any two seasonal mains showcase (PB & GF available)*

Turkey escalope with stuffing (GF)

Honey hopped roast ham (GF)

Rolled brisket beef (GF)

Butternut squash with spiced lentils & Perl las blue cheese. (GF) (PB available)

Mushroom Wellington (PB)

### **All served with:**

Rosemary roasters (PB) (GF)

Yuletide slaw of red cabbage, white cabbage, Brussel sprouts & onion. (PB) (GF)

Agave roasted parsnips (PB) (GF)

### **To Finish**

Dessert slate of

Profiteroles

Custard tart

Chocolate brownie (GF)

Damson Fools (PB)

### **Regional Cheese Board**

Sample an abundant selection of the finest cheeses our region has to offer with baked cracker, chutney & pickles.

Dorset Red (GF) (V)

Perl las blue (GF) (V)

Wookey Hole cheddar (GF)

Applewood vegan cheese (GF) (PB)

V = vegetarian

PB = Plant Based

GF = Gluten Free

GFO = Gluten Free Option