

BANQUET MENU

2 COURSES £23 ~ 3 COURSES £28

STARTERS

CREAM OF CAULIFLOWER SOUP (VG)

Topped with sautéed wild mushroom & truffle oil

GRILLED ASPARAGUS & PARMA HAM (GF)

With poached egg, shaved Parmesan, crushed black pepper & truffle oil

LOCH DUART SALMON FISH CAKE

With fennel, lemon & dill sauce

ROASTED AUBERGINE SALAD (V)

Vegan option available

With cherry tomato, basil leaves & crumbled goat's cheese

MAINS

SLOWLY BRAISED FEATHERBLADE BEEF STEAK (GF)

With crushed new potatoes and spring onion, greens beans, red wine jus & horseradish cream

PORK ROULADE (GF)

Wrapped with bacon, filled with soft prunes & goat's cheese served with wilted greens & cider gravy

PAN FRIED SEA BASS FILLET (GF)

With a vanilla cannellini bean sauce and roasted broccoli florets

MOROCCAN CHICKPEA & MUSHROOM PARCEL (V)

Vegan option available

filo pastry parcel stuffed with mushrooms, chickpeas & potato, served with a blue cheese sauce, parsley & smoked paprika

DESSERT

CHOCOLATE BROWNIE (GF)

With chocolate sauce & ice cream

STICKY DATE TOFFEE PUDDING (VG)

With sticky toffee sauce & ice cream

BISCOFF & CARAMEL CHEESECAKE (V)

With ice cream & berries

RACKS CHEESEBOARD

Selection of 4 local cheeses (Wookey Hole Cave aged Cheddar, Sharpham Rustic, Cornish Brie & Goat's Cheese) with organic fig chutney & biscuits

FEAST MENU

2 COURSES £17.50 ~ 3 COURSES £22

STARTERS

TOMATO & ROASTED RED PEPPER SOUP (VG)

Served with ciabatta bread

CHICKEN, HAM HOCK & GARDEN PEA TERRINE (GF)

With organic fig chutney & ciabatta bread

WILD MUSHROOM ARANCINI (V)

Served with watercress oil & lemon
mayonnaise

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MAINS

PAN FRIED SALMON FILLET (GF)

Served with roasted potatoes, fresh
watercress salad & lemon wedge

ROASTED DUCK BREAST (GF)

With crushed new potatoes, green beans &
red wine gravy

MUSHROOM PARCEL (V)

Vegan option available

Filo pastry parcel stuffed with mushrooms,
chickpeas & potato, served with a blue
cheese sauce, parsley & smoked paprika

BAKED AUBERGINE PARMIGIANA (GF) (V)

Baked aubergine and mozzarella with tomato
& basil sauce topped with Parmesan cheese

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DESSERT

DARK CHOCOLATE FUDGE CAKE (V)

With vanilla ice cream

ALMOND PANNA COTTA (GF)

With berry compote

BLACKCURRANT SORBET (VG)