



A COTLEY CHRISTMAS

Two courses £36
Three courses £44

Starters

Chicken liver parfait, cranberry jam, rosemary & parmesan cracker, pickled cranberries, kale & peppercorn pesto

Maple roasted parsnip velouté, pig in blanket tortellini, cider apple dressing, spinach & mustard bread roll

Roasted Scallops, maple glazed sprouts, brown sugar cured bacon, sage beurre noisette, sprout oil (GF/DF*)

Whipped Cricket St Thomas Camembert, fig purée, candied chestnuts, fresh fig, pickled walnut, honey roasted chesnut velouté (GF)

Mains

Chestnut, sage and truffle stuffed bronze Turkey, smoked garlic potato fondant, goose fat carrot, parsnip purée, fried sprouts & winter kale, port jus (GF/DF*)

Roasted Loch Duart Salmon, smoked salmon & dill mousse, seaweed hash brown, wilted spinach, pickled grapes, caviar & champagne velouté (GF)

Winter black truffle & chive gnocchi, mushroom velouté, red wine braised salsify, roasted king oyster mushrooms, salsa verde (GF/DF)

Roasted creedy carver duck breast, braised white cabbage, red cabbage purée, roasted crown prince squash, pumpkin seed pesto, mulled wine jus (GF/DF)

Desserts

Whipped brandy & clotted cream cheesecake, mincemeat, brown butter puff pastry, spiced orange sorbet

Milk chocolate & hazelnut delice, salted caramel, Pedro Ximenez poached raisins, hazelnut ice cream (GF)

Somerset Cheese (Bath soft & White Lake Rachel) spiced Lavosh cracker, poached pear (GF*)

Seasonal affogato, eggnog ice cream, cognac snap, glacier cherry (GF)

*Menu available via pre order only, we kindly ask for a £10 deposit per person to secure the reservation
Vegan options available on request*