

Sunday Lunch 2018 Menu

STARTER

Pate

Served with fresh crusty bread, West Country butter and chutney

Melon (v)

Succulent melon garnished with mint

Mini Smoked Salmon Terrine

A creamy lemon and dill bavarois on a rustic rye bread finished with finely chopped smoked salmon, served with a small salad

Goats Cheese, Tomato and Basil Quiche (v)

Goats cheese and sliced tomatoes with basil, encased in golden pastry served with a small salad

MAIN COURSE

Roast Beef

Locally sourced topside of beef served with a selection of vegetables, roast and new potatoes in a rich gravy

Roast Pork

Locally sourced pork served with a selection of vegetables, roast and new potatoes in a rich gravy

Roast Chicken

Locally sourced chicken served with a selection of vegetables, roast and new potatoes in a rich gravy

Mushroom, Cranberry and Brie Wellington (v)

Succulent mushrooms, crunchy hazelnuts and sweet cranberries folded together with spinach and herbs, topped with creamy brie cheese, hand wrapped in puff pastry served with a selection of vegetables, roast and new potatoes

DESSERT

Toffee Profiterole Cheesecake

Traditional cheese cake, topped with profiteroles and toffee sauce

Triple Chocolate Gateaux

An indulgent triple layered chocolate gateaux with chocolate cream

Apple & Blackberry Crumble

A traditional apple and blackberry crumble served with custard

Selection of Local Cheeses

A selection of 3 cheeses from Somerset Brie, local smoked cheese, strong Somerset Cheddar and creamy Stilton

Coffee & Mints

Filter coffee (tea also available just ask)

For allergen advice please see website or contact the office, thank you.