

# Christmas Menu 2024

2 course (Main, dessert) £28.00

3 course £35.00

## ADULT STARTERS

*Taunton cider and onion soup with sourdough croutons (VE and GF available)*

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*Ham hock terrine flavoured with mustard, orange and pumpkin seeds.  
Homemade Piccalilli, Rocket salad and toasted brioche (GF available)*

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*Smoked salmon mousse with crostinis and whipped ricotta flavoured with  
beetroot*

## ADULT MAINS

*Roast turkey with pigs in blankets, roast potatoes, Hestercombe's gravy and  
braised sprouts. Served with seasonal vegetables and vegetable gratin (GFO)*

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*Beetroot, mushroom and chestnut pithivier with braised red cabbage and a port  
jus (VE)*

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*Pan-fried fillet of salmon served with a white wine lemon sauce, creamed  
potatoes and tenderstem broccoli (GFO)*

## ADULT DESSERTS

*Christmas pudding with Armagnac butter*

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*Warm pear and almond tart with a cherry and nutmeg crème diplomat*

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*Salted caramel and Hestercombe apple crumble with homemade custard (GFO,  
Vegan available on request)*

GF- Gluten Free   GFO - Gluten Free Option   VE- Vegetarian

# Christmas Menu 2024

Children's 2 course £14.00

## CHILD MAINS

*Cod goujouns, chips and peas (GF)*

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*Roasted turkey with pigs in blankets, roast potatoes and steamed greens (GFO)*

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*Vegetable ragu pasta topped with garlic bread and mature cheddar cheese  
(Vegan available on request)*

## CHILD DESSERTS

*Yule log with clotted cream*

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*A scoop of vanilla or chocolate gelato with seasonal berries*

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*Apple crumble and custard (GFO, Vegan available on request)*

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