



Sunday 13th December

Celeriac & Apple Soup

River Exe Mussels with Scrumpy Cider & Cream Sauce

Pan-Fried Chicken Livers in Brandy & Pink Peppercorn Sauce on Brioche Toast

Grilled Goats Cheese & Mushroom Crostini with Pesto Dressing

- 0 -

Roast Pedigree Hereford Beef with Yorkshire Pudding & Fresh Horseradish Cream

(Supplied by Mr Thomas Jones, Broadfield Farm, Kinnersley, Herefordshire)

Roast Leg of Rare Breed Welsh White Pork with Sage & Onion Stuffing & Bramley Apple Sauce

(Supplied by Mr Christopher Potts, Marsh House Farm, Wellington, Herefordshire)

Roast Haunch of Local Venison with Rosemary & Roast Garlic Stuffing

(Supplied by Mr Timothy Lander, Trojan Hunting, Herefordshire)

Served with Roast Potatoes & Seasonal Vegetables

Pan-Fried Fillet of Cod with Wilted Rocket & Hazelnut Butter

Handmade Butternut Squash & Perroche Cheese Tortellini (V)

- 0 -

Double Chocolate Fudge Brownie with Vanilla Ice Cream

Cinnamon & Orange Rice Pudding

Bramley Apple & Calvados Crumble with Fresh Vanilla Custard

Sticky Toffee Pudding with Butterscotch Sauce & Clotted Cream

Marsala Semifreddo with Almond Shortbread

'September Dairy' Organic Ice Cream

One Course £12.50, Two Courses £15.00, Three Courses £17.50

Children under 12 £7.70/£10.00/£12.50

Service Not Included