



THE SHEPPEY CHRISTMAS MENU

starters

ROAST PARSNIP SOUP

ROASTED PARSNIP, JERUSALEM ARTICHOKE &
TRUFFLE SOUP. SMOKED BACON, TOASTED HAZELNUTS
(GF)(VGA)

ALLERGENS : SULPHITES / TREE NUTS

WILD GAME & PRUNE TERRINE

WILD GAME, PANCETTA & PRUNE TERRINE,
BLACKBERRY GEL & GRILLED BREAD
(GFA)

ALLERGENS : SULPHITES / GLUTEN

BEETROOT GRAVADLAX

BEETROOT CURED SALMON, CELERIAC REMOULADE,
BURNT ORANGE, HERB & BITTER LEAF SALAD,
DILL OIL (GF)

ALLERGENS : SULPHITES / FISH / CELERY

SQUASH & FETA TARTLET(VG)

WARM SAGE ROASTED WINTER SQUASH,
VEGAN FETA, CHESTNUT FILO TARTLET,
ROMESCO & BALSAMIC GLAZE. (GF)

ALLERGENS : SULPHITES / TREE NUTS / GLUTEN

mains

BEER BRAISED BEEF CHEEK

SLOW BEER BRAISED BEEF CHEEK, BUBBLE &
SQUEAK, HONEY PARSNIPS & BEER JUS
(GF)

ALLERGENS : SULPHITES / MILK

TURKEY DINNER

SMOKED BACON BALLOTINE OF TURKEY, ROASTED SAGE,
ONION & CRANBERRY STUFFING, SWEDE MASH,
POMEGRANATE BRAISED RED CABBAGE SPROUTS &
FLAKED ALMONDS, HONEY GLAZED PARSNIPS & MULLED
RED WINE JUS

ALLERGENS : SULPHITES / TREE NUTS / GLUTEN / MILK

VEGGIE WELLINGTON

PUY LENTIL & WINTER VEG WELLINGTON, ALL
THE TRIMMINGS & MULLED RED WINE JUS
(VG)(GFA)

ALLERGENS : SULPHITES / GLUTEN

CHALK STREAM TROUT

PAN FRIED CHALK STREAM TROUT, SPROUT PURÉE,
CHARGRILLED BABY GEM LETTUCE, BUTTER BEANS
& TOASTED ALMONDS, SAFFRON BUTTER SAUCE,
(GF)

ALLERGENS : TREE NUTS / MILK / FISH / SULPHITES

desserts

BLACKBERRY & FRANGIPANE

BLACKBERRY & FRANGIPANE
TARTLET WITH CHAI CUSTARD

ALLERGENS : EGG / MILK / TREENUTS / GLUTEN

CHOCOLATE LOG

WITH VANILLA ICE CREAM, HOT
CHOCOLATE SAUCE & CHOCOLATE
POPPING CANDY

ALLERGENS : SOYA / MILK / EGGS

X-MAS PUDDING

WITH BRANDY SAUCE & VEGAN
CREAM (GF)

ALLERGENS : SULPHITES / TREE NUTS

CHEESE BOARD

SELECTION OF SOMERSET CHEESES
WITH MEMBRILLO & SEED
CRACKERS (GFA)

ALLERGENS : MILK / GLUTEN / SULPHITES

BON APPETIT

2 courses £35 or 3 courses £40
minimum party size of 6 people