



# THE SHEPPEY CHRISTMAS MENU

## starters

### ROAST PARSNIP SOUP

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

### PANCETTA & PRUNE TERRINE

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

### BEETROOT GRAVADLAX

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

### SQUASH & FETA TARTLET

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

## mains

### SLOW BRAISED BEEF CHEEK

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

### 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

### VEGGIE WELLINGTON

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

### CHALK STREAM TROUT

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

## desserts

### BLACKBERRY & FRANGIPANE TARTLET

WITH CHAI CUSTARD

### VEGAN CHOCOLATE LOG

WITH VEGAN VANILLA ICE  
CREAM, HOT CHOCOLATE SAUCE  
& CHOCOLATE POPPING CANDY  
(VG)(GF)

### X-MAS PUDDING

WITH BRANDY SAUCE &  
CLOTTED CREAM

### CHEESE BOARD

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

BON APPETIT

2 courses £37 or 3 courses £42  
minimum party size of 6 people