



Pan Fried Scallops

Black Pudding, Pea Puree and crispy Bacon

Ham Hock & Wookey Hole Cheddar Croquettes

with Mustard Mayo

Baked Garlic and Rosemary Camembert

with Sourdough, Onion Chutney (V) (GF Available on request)

Bruschetta Trio

Tomato & Basil, Avocado & Chilli, Olive & Red Onion, Balsamic Glaze (VE) (GF Available on request)

Mains

Sharing Roast Board for two

Chose either, Topside Roast Beef or Roasted Chicken, with Seasonal Vegetables, Roasted Potatoes and all the trimmings

Halibut Steak

Cucumber noodles, Green Beans, Butternut Squash, Lemon & Dill Sauce, New Potatoes (GF)

Sweet Potato & Vegetable Curry

Garlic & Lemon Thyme Rice, Naan Bread (VG)

8oz Prime Fillet Steak

Roasted Shallots, Baked Flat Mushroom, Vine Tomatoes, Chips, Creamy Peppercorn Sauce (GF)

<u>Desserts</u>

Warm Chocolate Fudge Cake

Chocolate Sauce, White Chocolate Shavings, Mint Chocolate Ice Cream

Homemade Apple & Ginger Crumble

Vanilla Custard

Passionfruit Cheesecake

Mango Coulis, Ice Cream (GF)

Selection of 3 Cheeses

Onion Chutney & Crackers

Followed by Tea/Coffee & Chocolate Dipped Strawberries

Please let us know of any dietary requirements. Pre orders due 7 days prior to event. 6.45pm Arrival, Food being served at 7pm prompt