

Christmas Day

Served from 12pm

Cauliflower and Chestnut Soup (v)

Served with toasted seeds and a warm bread roll

Bloody Mary Prawn Cocktail

King prawns, crevettes and tiger prawns on a bed of mixed leaves with cherry tomatoes and our bloody Mary cocktail sauce, with a hint of black pepper, served with fresh granary bread and butter

Duck Liver & Orange Pate

A delicious duck and orange terrine, served with toasted bread and Somerset brandy marmalade

Champagne Cocktail

Blackcurrant vodka jelly, topped with mouth-tingling iced champagne

Roast Turkey and Crackling Pork

Generous slices of plump, hand carved turkey, scorched belly pork with garlic and rosemary crackling, 'pigs in blankets', our special savoury stuffing and delicious gravy

Roast Fore Rib of Beef

Generous hand carved portion of our slow roasted rib of beef, served with Yorkshire pudding and our rich red wine gravy

Fillet of Salmon

Oven baked fillet of Salmon served on a bed of honey and thyme roasted vegetables and seasoned new potatoes

Cheese and Parsnip Roulade (v)

Rolled cheesy sponge filled with parsnip and sage stuffing, served with roast potatoes and seasonal vegetables

Traditional Christmas Pudding

Served with either brandy sauce or clotted cream

Hot Fudge Ice Cream Sundae

Layers of luxurious ice cream and gooey chocolate fudge cake

St Clements Cheesecake

A citrus cheesecake drizzled in a Cointreau and orange sauce

Cheese and Biscuits

Our finest selection of cheeses with savoury biscuits, brie, stilton & smoked cheddar, butter, celery and grapes

Coffee and Mints

£69.95 per person £39.95 per child under 14

Maximum 6 people per booking

A deposit of £20 per person is required to confirm the booking with the balance payable on Christmas Day

Information correct at time of printing