







Fridays: 1st, 8th & 15th December, 7pm

# STARTERS

Caramelised Cauliflower & Truffle Soup (v, vegan)

# **Slow Cooked Pork Belly**

Pineapple salsa and Teriyaki sauce.

#### Goats Cheese Panna Cotta (v)

Red onion marmalade, toasted brioche, apple puree and crystallised walnuts.

#### **Smoked Salmon**

Horseradish cream, burnt apple and pickled cucumber.



#### **Roast Breast of Turkey**

Pork & apple stuffing, pigs in blankets, cranberry sauce, roast potatoes, seasonal vegetables & gravy.

# **Roast Sirloin of Beef with Yorkshire Pudding**

Roast potatoes, seasonal vegetables, red wine gravy and horseradish sauce.

#### **Grilled Fillet of Hake**

Sauté potatoes, tenderstem broccoli, curried leeks, star anise and ginger jus.

#### Chick Pea Sweet Potato and Curly Kale Wellington (v, vegan)

With honey glazed parsnips and roasted shallot & thyme sauce.



#### **Sticky Toffee Pudding**

Ginger ice cream & caramel sauce.

#### **Christmas Bread & Butter Pudding**

Bread and butter pudding with brandy custard.

### **Coconut Panna Cotta (vegan)**

with a pineapple salsa

Local cheeses and biscuits selection

£25.99 per person - Two Courses, £30 per person - Three courses

TO ENQUIRE

Call us: 01803 696 255 or email us: occombe@countryside-trust.org.uk

