

Ales & Tails

CHRISTMAS HOT BUFFET MENU

£15 per person

Hearty pot roasted shin of beef
in a red wine, onion and mushroom sauce

Pork and apricot stuffed roast turkey thigh
with pigs in blankets and a cranberry jus

Our British take on the Greek classic... Vegetable moussaka

All served with a huge mound of our rustic homemade bread

Roasted winter vegetables

Rosemary roasted new potatoes

Fennel and watercress salad

And a fresh green salad

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CHRISTMAS DINNER MENU

£22.50 per person

TO START

Homemade soup of the day with crusty bread

Classic Chicken liver parfait
served with melba toast and a Muscovado and Whiskey marmalade

Pan-fried scallops with butternut squash puree, honey
glazed beetroot and spiced pumpkin seeds

Bread-crumbed Somerset Brie wedges
served with salad and a redcurrant jelly dip

THE MAIN EVENT

Pork and apricot stuffed roasted turkey thigh
with pigs in blankets, roast potatoes, braised red cabbage and a cranberry jus

Honey glazed duck breast
with a grated potato cake, braised red cabbage and a port jus

Cream baked smoked haddock with wilted spinach
topped with grated cheese and served with buttered new potatoes

Roast butternut squash and spinach spelt risotto
with Somerset Brie and pea-shoots

SOMETHING SWEET

Sticky date pudding with rich toffee sauce and smooth clotted cream

Intense chocolate and coffee tart with a boozy brandy butter

Selection of Ice creams and sorbets

Selection of British and Irish cheeses with onion chutney and biscuits

All finished off with chocolate truffles, coffee and mince pies.

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CHRISTMAS LUNCH MENU

2 courses - £15, 3 courses - £18.50

TO START

Homemade soup of the day with crusty bread

Classic Chicken liver parfait
served with melba toast and a Muscovado and Whiskey marmalade

Pan-fried scallops with butternut squash puree, honey
glazed beetroot and spiced pumpkin seeds**

Bread-crumbed Somerset Brie wedges
served with salad and a redcurrant jelly dip

THE MAIN EVENT

Pork and apricot stuffed roasted turkey thigh
with pigs in blankets, roast potatoes, braised red cabbage and a cranberry jus

Honey glazed duck breast
with a grated potato cake, braised red cabbage and a port jus**

Cream baked smoked haddock with wilted spinach
topped with grated cheese and served with buttered new potatoes

Roast butternut squash and spinach spelt risotto
with Somerset Brie and pea-shoots

SOMETHING SWEET

Sticky date pudding with rich toffee sauce and smooth clotted cream

Intense chocolate and coffee tart with a boozy brandy butter

Selection of Ice creams and sorbets

Selection of British and Irish cheeses with onion chutney and biscuits**

All finished off with chocolate truffles, coffee and mince pies.

** £1 supplement will be added

All dishes may contain nut traces. For your convenience a suggested gratuity of 12.5% will be added.