

Platinum Dinner Menu

3 course – £44.95

2 course – £39.95

Minimum 20 guests.

Available to book Monday – Saturday: 12pm – 9pm.

Starters

Goats cheese and caramelized red onion tart on balsamic dressed pine nut salad with fresh pea shoots. **(V)**

Pan fried scallops on crispy black pudding with pancetta lardons, tomato concas and a vermouth cream.

Smoked duck on a mixed leaf salad entwined with fresh pomegranate and pomegranate molasses. **(GF)**

Smoked salmon and prawns in half avocado on dressed baby leaf topped with seafood sauce. **(GF)**

Mains

Fillet of beef cooked medium rare served on a red onion, parsley potato cake with buttered green beans and cep sauce. **(GF)**

Venison steak with roasted root vegetables, dauphinoise potato and Forestier sauce. **(GF)**

Sea bass fillets with jasmine rice, king prawns, sugar snap peas and green Thai sauce. **(GF)**

Brie, mushroom and cranberry wellington with roasted root vegetables, new potatoes and finished with a rich port jus. **(V)**

Desserts

Chocolate fondant with vanilla ice cream and homemade honeycomb.

Passion fruit crème brulee with homemade shortbread. **(GF available)**

Warm Belgian waffles topped with banana flambéed in dark rum, Biscoff sauce and vanilla ice cream.

Cheese board

A selection of Somerset cheese served with grapes, chutney and a variety of biscuits.

VE – Vegan V – Vegetarian GF – Gluten Free. Dishes marked ‘option available’ can be altered to meet dietary requirements.

Arrival or post-meal drinks

Apple or orange juice £3.00pp.

House red, white or rose wine £5.50pp.

Prosecco £7.00pp.

Tea and coffee £2.00pp.

Final numbers, food choices, special dietary requirements, table plan and payment required seven days prior to your booking.