

THE POTTING SHED

Christmas Day

STARTERS

Chicken Liver Parfait

Mulled Fig Chutney & Toasted Wholemeal Waffles

Sea Bream Crudo

Pine Nut Miso, Celery & Clementine

Crispy Spiced Grains & Pulses

Avocado & Lime, Herb Salad

MAINS

Roast Somerset Turkey

*Pigs in Blankets, Cranberry Stuffing
Traditional Gravy & Bread Sauce*

Grilled Halibut

Warm Potted Shrimp

Papillote of Root Vegetables

Quince & Smoked Almond Praline

For the table

**Duck Fat & Thyme Roasted Potatoes
Brussels Sprouts & Glazed Root Vegetables**

PUDDING

Traditional Christmas Pudding

Brandy Butter

Potting Shed Chocolate Pot

Thai Basil & Hazelnuts

Pineapple Gin Punch Sorbet

Sipsmith Gin & Fresh Pineapple

Three courses for £120, includes a glass of Ridgeview English Sparkling



Scan the QR code for
a list of allergens

We work in a kitchen that processes allergenic ingredients, and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.