THE POTTING SHED

Festive Menu

Available 28 November - 23 December

STARTERS

Cured Chalk Stream Trout
Devilled Eggs & Pickled Cucumber

Chicken Liver Parfait
Mulled Fig Chutney & Toasted Wholemeal Waffles

Spiced Carrot Soup
Feta, Pomegranate & Coriander

Winter Crudités
Toasted Spices & Sesame Labne

MAINS

Roast Somerset Turkey
Pigs in Blankets, Cranberry Stuffing
Traditional Gravy & Bread Sauce

Steamed Fillet of Lemon Sole
Chestnut Puree, Chervil & Garlic Buttermilk

Roast Suckling Pig
Crispy Crackling, Spiced Apple Chutney & Sage Gravy
£3 Supplement

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

Yorkshire Rhubarb Sorbet
Champagne Float

Dark Chocolate Nemesis
Fennel Pollen & Crème Fraiche

Farmhouse Cheeses
Homemade Chutney & Warm Fruit Loaf
£3 Supplement

Two courses for £39 | Three courses for £45

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.