

Evening Feast Menu

£50 per person

Designed for groups over 20

Drinks package available on request

Additions to add

Canapés on arrival (+£15pp)

Smoked trout, hangop, rye

Cyder washed cheese, cranberry, sourdough

Charred mushroom, pickled walnut, seed cracker (ve)

Cheese (+ £12pp)

A selection of Somerset cheeses to share,
oatcakes, grape chutney

Dinner Menu

On the table

Apple waste sourdough
Salted butter, hangop, raw, pickled and
fermented garden vegetables

Mains to share - choose one meat option for the group

Confit duck leg, orange sauce
British White beef, horseradish
Turkey, garden herb dressing
Braised red cabbage wedge, parsnip, walnut, apple (VE)

Sides for the table

Maris Piper roast potatoes, rosemary, garlic
Parsnips, black garlic, gouda, thyme
Brussels sprouts, aged malt vinegar
Sourdough bread sauce
Pigs in blankets

Dessert

Orange panettone bread & butter pudding,
orange custard, gelato
or Beetroot cyder brandy torte, cyder poached fruit,
crème fraîche