

THE POTTING SHED

Festive Menu

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*

Roast Suckling Pig

*Crispy Crackling, Spiced Apple Chutney & Sage Gravy
£3 Supplement*

Steamed Fillet of Lemon Sole

Chestnut Puree, Chervil & Garlic Buttermilk

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 Fraîche

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.