

## PUDDINGS

### Baileys Chocolate Pot

Rich and gooey ganache on a cookie crumb base, served with whipped cream and orange shortbread. **(gf option)**

### Classic Plum and Fig Pudding

Flamed at the table and served with brandy sauce.

### Winter Berry Pavlova

Crisp meringue, vanilla whipped cream and winter berry compote, dusted with white chocolate flakes. **(gf)**

### Chocolate & Avocado Mousse

Red berry coulis, candy roasted hazelnuts and a cardamon pastry cup. **(contains nuts) (vg)**

### Best of British Cheese Board

Creamy Somerset Brie, tangy Stilton and nutty Cheddar served with pickle-infused grapes, fresh figs and sweet roasted walnuts, savoury biscuits and oven crisp bread.

Please let us know if you require the gluten free option when ordering. **(gf)**

A deposit of £20 per head (children £15) will be taken at time of booking. Please email selections to [gardeners530@gmail.com](mailto:gardeners530@gmail.com) and payment in full by 10th December. 01242 620 257.  
The payment is non-refundable after 19th December.



Family and friends are more important than ever

# CHRISTMAS DAY MENU

Three courses for £79.95  
Children under 10 £49.95



[www.gardenersarms.biz](http://www.gardenersarms.biz) - 01242 620 257

## STARTERS

### Roses of Smoked Salmon

Gravlax with pickled golden beetroot, crisp-fried red onion and salsa verdi. **(gf)**

### Drunken Duck Paté

A rich blend of duck liver, cream and French brandy. Served with roast pistachio crumb, garlic bread croutes and fig & redcurrant chutney. **(contains nuts) (gf option)**

### Oven-Baked Goat's Cheese

With homemade rosemary dough balls with mango & pink pepper salsa.

### Wild Mushroom and Roast Nut Filo Parcels

Served with balsamic tomato dip. **(vg)**

### Festive Pork, Cranberry and Thyme Scotch Egg

Encased in a sage breadcrumb served with a chilli jam.

## MAINS

### Three Bird Roast

Confit of leg of duck surrounded by chicken and tarragon mousseline and wrapped in turkey breast and smoked bacon. Served with Yorkshire pudding, seasoned vegetables, stuffing and pigs in blankets with garlic and herb roast potatoes and turkey gravy. **(gf option)**

### Beef Wellington

Contra fillet of prime beef with mushroom duxelles and wrapped in golden pastry. Served with creamed horseradish potatoes, seasoned vegetables, Yorkshire pudding and ruby port jus.

### Vegan Butternut Pot Roast

Slow braised squash nesting on baby vegetables in a rich stock sauce, topped with a green herb crust, sesame green beans and garlic & rosemary roast potatoes. **(gf) (vg)**

### Seared Seabass Fillets

Sat on roasted sweet peppers with compressed pickled watermelon, pesto roast baby potatoes and finished with fennel & red onion salsa. **(gf)**

### Honey & Mustard Glazed Gammon Loin

With roast baby apple, gratin potatoes, winter greens and cider apple jus. **(gf)**