



Christmas Party Menu

Red lentil, parsnip & apple soup with herb croutons

Potted local pork with red onion marmalade & toasted cider bread

Spinach & smoked salmon roulade with lemon & dill, sweet pepper relish & rocket salad

Leek & wild mushroom tartlet topped with blue vinney, caramelised walnuts & orange dressing

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Traditional roast turkey with all the trimmings

Beer braised blade of beef with celeriac & horseradish puree, garlic creamed potatoes, roasted root vegetables & red wine jus

Herb crusted hake fillet on spring onion & ginger noodles with king prawn & mussel broth

Mozzarella arancini with spinach & garlic veloute, mediterranean vegetables & peashoots

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Christmas pudding with brandy sauce and vanilla ice cream

White chocolate & cranberry bread & butter pudding with caramelised Satsuma & cranberry compot

Caramelised lemon tart with passion fruit & vodka sauce & raspberry sorbet

West country cheese board with grapes, celery & homemade chutney

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West Country cheese board with biscuits, chutney, fresh fruit £7.95 as an extra course

**£31.00pp**

**We require all parties to pre-order their choices no less than one week prior to your function**

Here at the Acorn, our philosophy is to create dishes using seasonal produce from local and sustainable sources. We work closely with our suppliers so they can provide us with line caught fish and farmers who adhere to good animal husbandry and free range practices. We were thrilled to be made Sustainability Champions 2016 by the Sustainable Restaurant Association and receive a Taste of the West Gold for Best Dining Pub 2016.

A list of all our brilliant suppliers can be found on a blackboard in the bar.