

2018 December Menu

Starters

Parsnip & celeriac soup

Smoked bacon & ham hock terrine served with homemade piccalilli

Clementine, feta, roasted butternut squash & winter leaf salad (v)

Beetroot and vodka infused wild Scottish salmon on a fennel, caper, rocket & dill salad

Carpaccio of beef served with rocket & parmesan shavings with San Mazarno olive oil

Mains

Free range roast turkey breast & confit leg with all the usual festive trimmings

Slow braised lamb shank served with creamy mash potato, steamed winter veg with a rosemary & redcurrant jus

24 hour roasted pork belly in a cider & apple sauce with a whole grain mustard mash & seasonal vegetables

8oz Flat iron steak, triple cooked chips, sautéed mushrooms and a fennel & caper garish

Fillet of Cornish Cod in a steamed prawn & whiskey chowder with sautéed new potatoes & red chard

Red chard & Ricotta roulade served with toasted pine nuts & rocket with honey roasted seasonal vegetables

Desserts

Steamed Christmas pudding with brandy cream

Caramelised apple & cinnamon cheesecake

Hot chocolate brownie with Chantilly cream

Selection of ice creams

A selection of cheese from The Bath Soft Cheese Company with homemade chutney
(Supplement of £3.50)

Two courses £26.95

Three courses £29.95

Bookings being taken for Monday – Saturday, lunch and dinner

From Saturday 1st December 2018

www.peppermilldevizes.co.uk

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