



# THE LOW DOWN...

We're so delighted you'd like to join us at our favourite time of year. Whether it's an intimate Christmas treat, a work event or a big family 'knees up'

This menu is available via pre order only and subject to a £10 deposit per person to secure your reservation.

Please kindly inform us of any dietary requirements or allergies when pre ordering as not all allergens are listed. Vegan option available on request.

Menu available between Friday 29th November & Saturday 21st December (except Sundays)

# A COTLEY CHRISTMAS 2024

Two courses £36  
Three courses £44

Available via pre order only - between  
Friday 29th November & Saturday 21st  
December (except Sundays)

## Starters

Beetroot cured chalk stream trout, pickled cranberries, candied chestnuts, spiced apple, horseradish & fennel seed crackers (DF\*, GF)

Wild duck ham, fig chutney, bubble & squeak croquette, pickled red cabbage (GF, DF)

White onion & Somerset cider soup, sage pesto, mini sausage roll (DF, V\*)

Wild mushroom tart, soy glazed shiitakes, pickled walnut, mulled wine poached pear (DF, GF\*)

## Mains

Chestnut & sage stuffed Turkey, duck fat potato terrine, creamed kale, chestnut puree, heritage carrot, cranberry & port jus (GF, DF\*)

Venison loin, spiced carrot puree, camembert mash, wild mushroom fricassee, pickled cranberries, sprout tops, pink peppercorn sauce (GF)

Pecan crusted Hake fillet, maple glazed parsnips, hasselback potatoes, crayfish & prosecco cream sauce, pickled pear dressing (GF, DF\*)

Black truffle gnocchi, roasted winter squash, sage & pumpkin seed pesto, rainbow chard, whipped goats curd, sprout veloute (GF, DF\*)

## Desserts

Caramelised white chocolate & Advocaat mousse, coconut sable, cherry sorbet (GF\*)

Winter spice & clementine Creme brûlée, mince pie palmiers (GF\*)

Festive affogato, Pedro Ximenez soaked raisins, vanilla ice cream, gingerbread

Two Somerset cheeses, house crackers, festive chutney, fresh figs, pickled clementines (GF\*)