



Festive Season at The Holcombe

Holcombe nibble, sourdough rolls & Somerset butter
Christmas Crackers

Starters

Warm garden pear, blue vinney & walnut tart
Tiger Prawn thermidor, red pepper & coriander salad
Holcombe cured beef, caperberries, seasonal leaves, toasted almonds, cranberry dressing
Duck liver parfait, toasted duck fat brioche, rowanberry jelly
Marinated beets, cashew nut cheese, burnt sage oil - **Vegan**

Main Course

Fish of the day - crab bisque, steamed cornish mussels, sea herbs
Brined & roasted Dorset Turkey, bread sauce, pigs in blanket, turkey gravy
Roasted celeriac & spinach wellington, wild mushroom & thyme butter sauce - **Vegan**
Confit Creedy Carver duck leg, honey, soy & sesame glaze, asian stir fry
Twice baked Old Winchester soufflé, jerusalem artichoke, spinach puree, winter truffle
A selection of duck fat roasted potatoes & seasonal vegetables served to the table

Dessert

Holcombe Soufflé, cinnamon ice cream
Christmas pudding, brandy sauce
Trifle (cherry brandy, cherry jelly, chocolate custard)
Chocolate mousse, satsuma puree, granola - **Vegan**
Toasted marshmallow, custard, mulled wine marinated plums, candied pecans

Additional Cheese Course £12.00

A selection of three Somerset cheeses, homemade plum compote, crackers

£39.00 per person for 3 courses

£34.00 per person for 2 courses

Available for groups of 4 guests or more, pre bookings only

An additional discretionary 12.5% service charge will be added to your bill

Available on Wednesday, Thursday, Friday & Saturday evenings

Friday & saturday lunches

From 27th November - 21st December