



Festive Menu at The Holcombe 2026

Starters

Smoked mackerel rillettes, salt baked beets, leek vinaigrette
Holcombe cured trout, chive goats curd, caviar, pickled cucumber
Game terrine, crab apple jelly, caperberries & cornichons, toasted sourdough
Garden squash veloute, blue vinney bon bons, pumpkin seeds - **can be Vegan**
Holcombe cured beef, celeriac remoulade, torched figs, pickled blackberries
Sourdough rolls & homemade butter served to the table

Main

Roasted Dorset Turkey, bread sauce, pigs in blanket, turkey gravy, cranberries
Wookey Hole cheddar souffle, sugared walnuts, red onion, cheddar & chive cream
Pan fried pollock, Fowey mussels, cockles, pink shrimps & saffron veloute
Pan fried chicken breast, grey oyster mushroom, black truffle & walnut pesto
Roasted root vegetables, dukkah spiced tenderstem, carrot puree - **Vegan**
Holcombe beef wellington, carrot puree & jus - **supplement £8pp (minimum 2 people)**

A selection of duck fat roasted potatoes & seasonal vegetables served to the table

Desserts

Warm chocolate fondant, Eggnog ice cream, honeycomb
Orange, cranberry & white chocolate pavlova
Toasted marshmallow, plum compote, flapjack crumb, hazelnut praline
80% Dark chocolate set cream, clementine jelly & sorbet - **Vegan**
Christmas pudding (my grandma's) - brandy custard
Somerset cheese, quince jelly, oat crackers & music bread, dates & grapes

£44.00 per person for 3 courses

£38.00 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 26th November - 23rd December