

IMBOLC DINNER

8 Sabbats of the Wheel

February 1st 6:00-8:00pm
£40 per person

A glass of Hot Mulled Cider or Apple Juice

Starter

Smoked Mackerel Rillettes,
Bannock Oatcakes and Horseradish Mayonnaise

Beetroot & Bath Blue Tarte Tatin (V)
Balsamic Blackberry reduction and Toasted Pumpkin Seeds

White Onion and Butterbean Soup (V, GFO)
Parsnip Crisps and Toasted Sourdough

Main

Pan Fried Local Chicken Breast and Roast Butternut Gnocchi (GF)
in a Brown Butter & Sage Sauce

Glastonbury Ale Braised Wick Beef Shin,
Buttermilk Mash Potato, Winter Greens and a Red Wine Sauce

Feta, Ricotta & Spinach Lasagne (V, VEO)
Served with Winter Salad Leaves and Garlic Bread

Dessert

Warm Sour Cream and Local Honey Cake with Clotted Cream (GF, V)

White Chocolate Creme Brulee with Stem Ginger Shortbread (GFO, V)

Lemon Poppyseed Pancakes with Sweet Ricotta (V)