



PARTY MENU

Pre booking & Pre order for larger groups
£47.95 for 3 courses (prepaid deposit required)
Including a glass of prosecco or elderflower fizz

ALLERGY INFO IS AVAILABLE
PLEASE SPEAK WITH YOUR SERVER

Soup of The Day* V

fresh, locally sourced, root vegetables. Accompanied by a giant smoked paprika & parmesan puff pastry twist

Smoked Salmon Roulade

filled with cream cheese and dill.
Served with apple slaw and a mixed leaf salad

Breaded Brie V

Lightly fried Somerset brie served simply with a warm, fresh Cranberry and Elderflower compote

Chicken & Basil Terrine

apricot chutney, garlic crostinis and a crisp salad garnish

Johnson's Home Reared Bronze Roast Turkey

cranberry, apricot & sausage meat stuffing, pigs in blanket, duck fat roasted potatoes, honey roasted carrots & parsnips, winter greens and a rich gravy



Roast Sirloin of Beef

tender slices of our beef sirloin (served pink), accompanied by Yorkshire pudding, duck fat roasted potatoes, winter greens, rich gravy & horseradish sauce

Roasted Mediterranean Vegetable Tart V

Goats Cheese & vegetable tart with a yellow capsicum sauce, roasted baby potatoes & winter greens

Classic Beef Wellington

(+£5 supplement)

Our prime beef fillet cooked to medium/rare encased in light puff pastry with mushroom duxelle. Accompanied by fresh winter vegetables, horseradish mash and a red wine & port jus

Baked Salmon Fillet

prawn & prosecco cream sauce, roasted baby potatoes & winter greens

Traditional Christmas Pudding

served with Brandy sauce

Lemon & Lime Tart

crushed raspberries, creme fraiche

Mississippi Mud Pie

and vanilla ice cream

Homemade Apple Strudel

served with custard or vanilla ice cream

add on to finish **Cheese & Biscuits £6** per person
four British cheeses with biscuits and a caramelised fruit chutney

All the venison, beef, pork & turkey on our menu was reared here on our family farm. The Johnson family have farmed here using traditional methods for over 120 years. Our high health status beef & venison herds are grass fed on our permanent pasture land. We take pride in maintaining our farm, woodland & hedgerows which contribute to our carbon neutral status which means eating at Johnson's isn't just delicious, but sustainable too - WIN WIN!

