the Quantock restaurant

18 NOVEMBER - 16 DECEMBER

CHRISTMAS MENU

1 COURSE £19.00
2 COURSE £25.50
3 COURSE £32.00

Our menus have been developed taking into consideration the seasonal produce of the local area and the requirements of the curriculum we deliver to students who are preparing your meals and looking after you front of house. This includes produce from our colleagues at The Walled Gardens of Cannington which enables the students to learn a variety of techniques during their time with us.

We are extremely proud of how our students grow in confidence and skills throughout the year, as I am sure you will be too. If you would like to learn more about the experience they have whilst they are here and also receive menus via email, please let us have your contact details.

Starters

- (V)(V) Blue Cheese Mousse, Crispy Parsnip, Pickled Apple, Walnuts
- Smoked Haddock Gratin, Poached Hen's Egg, Watercress
- (V)(V) Wild Mushroom Parfait, Raisin Chutney, Toasted Brioche
- (V)* Broccoli and Ham Hock Soup

Mains

- Roast Turkey
  Sage, Onion & Lemon Stuffing, Pig in Blanket
- Daube of Venison Haunch
  Bacon, Chestnuts, Mushrooms
- Pan-Fried Sea Bass
  Puy Lentils, Cavolo Nero, Green Herb Salsa
- (V)(V) Celeriac Fondant
  Celeriac Puree, Tenderstem Broccoli, Horseradish & Parsley Butter

Served with roast potatoes, carrots and parsnips, sprouts, red cabbage in a family style for the tables to share.

Desserts

- (V)(V) Christmas Pudding, Brandy Custard
- (V)(V) Vanilla Parfait, Mulled Wine Fruits, Sesame & Poppy Seed Tuile
- Warm Mincemeat & Almond Frangipane, Clotted Cream Ice Cream
- (V) Saint Émilion au Chocolate, Honeycomb Ice Cream

Tea and Braziers locally roasted coffee served with seasonal petit fours.



Please inform us of any dietary requirements in advance.
A full list of allergens is available upon request.

(V) Vegetarian (V) Vegan available* (V)* Vegetarian available*

**May include supplementary ingredients.*
Please ensure you confirm your choice with us.