

Soup of the day served with ciabatta bread

Beetroot and orange carpaccio served with vegan cream cheese and savoury biscuits (Ve)

Smoked ham and kale chowder (GF)

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Traditional roasted turkey with pigs in blankets, sausage meat stuffing, Brussel sprouts, roasted potatoes, seasonal vegetables and turkey jus.

Spiced cauliflower tacos: Yogurt marinated cauliflower in soft tortillas with siracha mayonnaise, Pico de Gallo and red cabbage served with a winter slaw (Ve)

Roasted fillet of salmon with a spiced crust, winter ratatouille, purple sprouting broccoli and a lemon beurre blanc (GF)

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Cheeseboard – Smoked Applewood cheddar, Somerset brie and vale of Camelot blue cheese served with chutneys and savoury biscuits (£2 Supplement)

Black forest fool – Layers of chocolate sponge, Chantilly cream, cherry gel and kirsch soaked cherries (GF)

Sticky brandy and apple pudding with Christmas pudding ice cream

Fig and maple drizzle cake served with vegan brown sugar gelato (Ve)

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2 Courses £20.00

3 Courses £25.00

## GOOD TO KNOW

Reservations: call The Stables between 10am – 5pm on 01823 414197. Dietary requirements can be catered for ~ please let our staff know when ordering your food. Hestercombe Gardens, Cheddar Fitzpaine, Taunton, Somerset TA2 8LG

