

# MARKET HOUSE

## STARTERS

Brown onion soup with goat's cheese crouton

Crab, ginger and spring onion fishcakes with sweet chilli sauce

Winter vegetable salad with beetroot falafels

Pressed ham hock terrine with homemade piccalilli chutney

## MAIN COURSES

Traditional roast turkey, chestnut & sage stuffing,  
cranberry & apple compote, roasted root vegetables

Slow cooked lamb rump in a red wine + rosemary sauce, rosti potato

Wild mushroom arancini balls with a squash + sage sauce

Roasted cod supreme with a thyme crust, crushed potatoes,  
champagne + prawn sauce

## DESSERTS

Christmas pudding with brandy clotted cream

Chocolate + hazelnut pot, biscotti biscuit

Mascarpone + baileys cheesecake with berry compote

Westcountry cheese board (2.50 supplement)

Add a glass of Taylors port £3.90

Two Courses £20.00 / Three courses £26.50



# PUB + KITCHEN