



Christmas Party Menu

Dec 1st - 24th & 26th - 30th

Anton's

Starters

1. Honey and Roasted Parsnip Soup

(vegetarian option) with parsnip crisps served with fresh crusty bread.

2. Charcuterie Board

mixed meats served with olives, local chutney, pickles & a cottage loaf.

3. Slow Confit Pork Belly

with red cabbage & apple salad, carrot puree, finished with pea shoots & red wine jus.

4. Smoked Trout & Crème fresh pate

with capers & mixed salad, finished with toasted sour dough & chutney.

Mains

1. Pork Tenderloin

Pan fried with a bubble & squeak croquette, roasted apple and thyme compote, sautéed parsnips, crusted peas and finished with a wild mushroom sauce.

2. Brisket of Beef

(from West Country) slow cooked brisket with roasted carrots, roasted new potatoes, creamed spinach & leeks, finished with a herb jus.

3. Stone Bass

pan fried and served on a bed of saffron new potatoes, roasted butternut, wilted spinach, finished with a crayfish and herb cream sauce.

4. Roast Turkey Breast

with roasted potatoes, sautéed sprouts, braised red cabbage roasted parsnips, pigs in blankets, homemade stuffing finished with a Cranberry & red wine jus.

5. Salmon Fillet

Baked fillet on a bed of braised puy lentils, winter vegetables and pak choi, finished with fresh herbs.

6. Nut Roast

(vegetarian option) homemade with roasted potatoes sautéed sprouts braised red cabbage roasted parsnips, roasted butternut and homemade stuffing, finished with a red wine jus.

7. Roasted Breast of Guinea Fowl

with a thyme & red onion stuffing creamed Potatoes with sautéed mixed vegetables finished with a Madeira & parsley sauce.

8. Spinach & Ricotta Cannelloni

(vegetarian option) in a creamy cheese sauce with a rich tomato ratatouille, finished with balsamic & olive oil served with side salad.

Desserts

1. White Chocolate and Champagne Parfait

(vegetarian option) with a raspberry coulis, chocolate crumb and finished with fresh raspberries' and mint.

2. Creamy Christmas Pudding Cheesecake

(vegetarian option) with a rum & cinnamon fruit compote, finished with grated chocolate.

3. Pear & Chocolate Crumble

(vegetarian option) with clotted cream ice cream.

4. Sticky Toffee Pudding

(vegetarian option) with honeycomb ice-cream and pistachio tuille.

5. West Country Cheese Board

(vegetarian option) cave aged Wookey Hole Cheddar, Draycott blue cheese, Driftwood, Somerset Brie & local homemade chutney, apple and mixed crackers.

Tea and Coffee with petit fours

Two courses £21.50 Three Courses £27.50

Party bookings are pre-order only & for 8 people and above.