



2 courses £23.50 or 3 courses £27.50

To start

Cream of Broccoli and Stilton Soup with Freshly Baked Bread and Butter (v)
Mussels en Croustade in a Leek and White Wine Sauce
Twice Baked Cheese Soufflé with a Warm Fresh Tomato and Herb Sauce (v)
Pigeon and Wild Mushroom Terrine with an Elderberry and Apple Jelly

The Main Event

Bacon Wrapped Turkey Breast stuffed with a Fresh Sage and Onion Stuffing, White Wine Gravy, Dripping Roast Potatoes and Seasonal Vegetables
Bonne Femme – Sole Fillets Cooked in White Wine with Button Mushrooms and Parsley served with Fresh Asparagus, New Potatoes and Broccoli
Local Venison Fillet Steak with Wild Mushrooms, Roasted Cherry Vine Tomatoes, Twice Cooked Chips and Fresh Watercress (£5.50 surcharge)
Wild Mushroom Stroganoff with Steamed Rice and Ribbon Courgettes (v)

Puddings

Traditional Plum Pudding with Brandy Sauce
Chocolate Semi Freddo with an Orange Shortbread Biscuit
Tropical Fruit Eton Mess with a Tuile Biscuit

Something to Finish it off...

Coffee, Tea & Mince Pies

Available: 4th – 22nd December 2018, Tuesday – Saturday, 12-2pm and 6.30-9pm

To Avoid Disappointment Call **01747 828 222** to Reserve a Table

If you require further information on ingredients which may cause an allergy or intolerance, please speak to your server before ordering

A non-refundable 50% deposit will be required on bookings of 4 persons and more

The Talbot Inn / The Cross / Berwick St John / Nr Shaftesbury / Wiltshire / SP7 0HA

Telephone 01747 828222