

The MAPLE

Starters

Ham Hock Terrine GFO
Toast, homemade piccalilli

Prawn Cocktail GF
Atlantic prawns, Marie Rose sauce, lettuce, charred lemon

Roasted Celeriac and Hazelnut Soup GF, VG
Truffle croutons

Mini Roasted Camembert GFO, VGO
Toast, onion chutney

Mains

Roasted Turkey Crown GF
Beef dripping roasted potatoes, stuffing, braised red cabbage, pancetta and chestnut sprouts, roasted carrot, parsnip purée

Slow Roasted Rib of Beef GFO
Beef dripping roasted potatoes, braised red cabbage, pancetta and chestnut sprouts, roasted carrot, parsnip purée, Yorkshire pudding

Pan Fried Salmon GF
Buttered parsley new potatoes, tarragon sauce, seasonal greens

Beetroot Wellington VG
Roasted potatoes, braised red cabbage, chestnut sprouts, roasted carrot, parsnip purée

Puddings

Christmas Pudding GF
Brandy custard

Date and Chocolate Sticky Toffee Pudding
Date and chocolate sticky toffee pudding, Chew Moo's golden Guernsey ice cream

The Maple Christmas Crumble GF, V, VGO
Spiced apple, pear and berry crumble, Chew Moo's golden Guernsey ice cream (or vegan alternative)

Lemon Posset GFO
Raspberry coulis, homemade butter shortbread

Somerset cheeseboard (£5 SUPPLEMENT)
Somerset Brie, Somerset blue cheese & Cheddar cheese, biscuits, grapes, chutney

For the table *(Suitable for 2-3 to share)*

Cauliflower cheese | 6 GF

Maple pigs in blankets | 8 GF

Beef dripping potatoes | 6 GF

2 COURSES £35 3 COURSES £40

Pre-booking and pre-ordering for the whole table is essential

The Maple Christmas menu is available to book between 24th November 2025 & 4th January 2026.

VG = Vegan GF = Gluten Free VGO = Vegan Option GFO = Gluten Free Option
Please inform us of any allergies or dietary requirements, we will do our utmost to cater for them.
Please be aware that our food is prepared in a kitchen containing all allergens including NUTS.