



Christmas Party Tapas Menu

PODHAVERS
RESTAURANT

£45 Per Person

Includes three dishes each, choice of sharing board & choice of churros.

Vegan options will be specially catered for with a delicious selection of Tapas
(Trust the chef)

CHARCUTERIE BOARD

Selection of somerset charcuterie meats, Local artisan cheeses, artichoke, pickled fennel, sun-dried tomatoes, roasted red pepper, gherkins, candied pecans, artisan breads baked in house, served with festive chutney

CHEESE | V |

MEAT

MIXED

MIXED BRUSCHETTA BOARD | V |

Honey roasted squash & ricotta
Brie, cranberry, blood orange & bourbon
Garlic Mushroom, blue cheese & walnut.

Fresh homemade bread
balsamic & olive oil | V | DF |

Lemon & thyme battered halloumi
Thai red chilli chutney | V |

Roasted Hasselback potatoes
curry mayonnaise | V | GF | DF |

Fine green beans, onions & garlic
toasted pine nuts | VE | GF |

Fried cauliflower
smoked parsnip puree | VE | GF |

Parmesan & sesame coated parsnips
harria mayonnaise | V | GF |

Hot honey glazed bratwurst sausage
braised sweet apple & red cabbage | GF | DF |

Smoked mackerel Bon bon
Beetroot & horseradish | DF |

Hog roast, caramalised onion scotch egg
homemade walnut ketchup | DF |

Hash brown prawn toast
Thai green curry emulsion

Turkey birria tacos, pickled red cabbage
avocado crema, cranberry salsa | DF |

Quantock brewery battered cod goujons
baby pickle cucumber, homemade rustic tartar

All our ingredients are locally sourced, and we use organic where possible.

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VE - Vegan