



CHRISTMAS EVE DINNER MENU



AT SUMMER LODGE

STARTERS

BRAISED OXTAIL

Carrot, Hazelnut, Beef Fat, Blue Cheese, Chive (D,G,N,Sd)

DUO OF MACKEREL

Preserved Rhubarb, Cucumber, Dill, Horseradish, Buttermilk (D,F,Sd)

BEETROOT TARTARE (VG)

Umeboshi Plum, Ponzu, Pickled Onion, Shiso, Black Onion (Ce,G,N,S,Sd)

JERUSALEM ARTICHOKE VELOUTE

Mushroom Duxelle, Quail Egg, Black Winter Truffle (D,E,Sd)

MAIN COURSES

VENISON LOIN

Faggot, Celeriac, Praline, Pickled Blackberry, Brassicas (D,G,Sd)

TASTING OF PORK

Mangalitza Black Pudding, Apple, Black Garlic, Red Cabbage (D,E,G,Sd)

ROASTED COD

Salsify, Potato, Leek, Shallot, Chive Beurre Blanc (D,F,Sd)

CURRIED CAULIFLOWER (VG)

Coconut Curry Sauce, Toasted Seeds, Coriander (N,Sd)

DESSERTS

PEAR BELLE-HÉLÈNE SOUFFLÉ

Dark Chocolate, Pear Schnapps (D,E,G,N,S,Sd)

LIMONCELLO SEMIFREDDO (VG)

Lemon Soil, Raspberry, Verbena (G,Sd)

CHOCOLATE FUDGE CAKE

Dorset Caramel Butterscotch, Malted Milk, Tonka Bean (D,E,G,S,Sd)

SOUTH WEST FARMHOUSE CHEESE

Homemade Chutney, Celery, Crackers (Ce,D,G,N,Sd)

(VG) Vegan

Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

*If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.
Please note a discretionary service charge of 12.5% will be added to the bill.*

