

CHRISTMAS DAY LUNCH MENU

Chestnut Soup, Chicken Mousse, Crispy Onion (D,N,Sd,E,G)

STARTERS

Ham Hock Fritter

Cider Gel, Apple & Celeriac, Orange (D,E,G,Mu,Sd)

Smoked Salmon Terrine

Horseradish Cream, Pickled Cucumber, Capers (D,F,G,Mu,Sd)

Goat Cheese Mousse

Glazed Beetroot, Apple, Hazelnut, Tarragon (D,G,N,Sd)

MAIN COURSES

Free Range Turkey Breast

Traditional Accompaniments (D,G,Sd)

Roast Sirloin of Dry Aged Beef

Duck Fat Potatoes, Yorkshire Pudding, Red Wine Gravy (D,E,G,Sd)

Pan Fried Turbot

Confit Jerusalem Artichoke, Scallop Mousse, Chive Cream (D,F,Mo,E,G,Sd)

Mushroom & Lentil Nut Roast

Roast Potatoes, Honey Roasted Root Vegetables (E,G,N,Sd)

Pear Parfait, Cacao Crumble, Pear Tuile (D,E,G,S)

DESSERTS

Steamed Christmas Pudding

Somerset Brandy Crème Anglaise, Salted Caramel Brittle (D,E,G,Sd)

Cherry Soufflé

Dark Chocolate Tuile, Kirsch Gel, Vanilla Ice Cream (D,E,G,S,Sd)

Apple Frangipane Tart

Almond Praline, Mascarpone Ice Cream (D,E,G,N)

South West Farmhouse Cheese

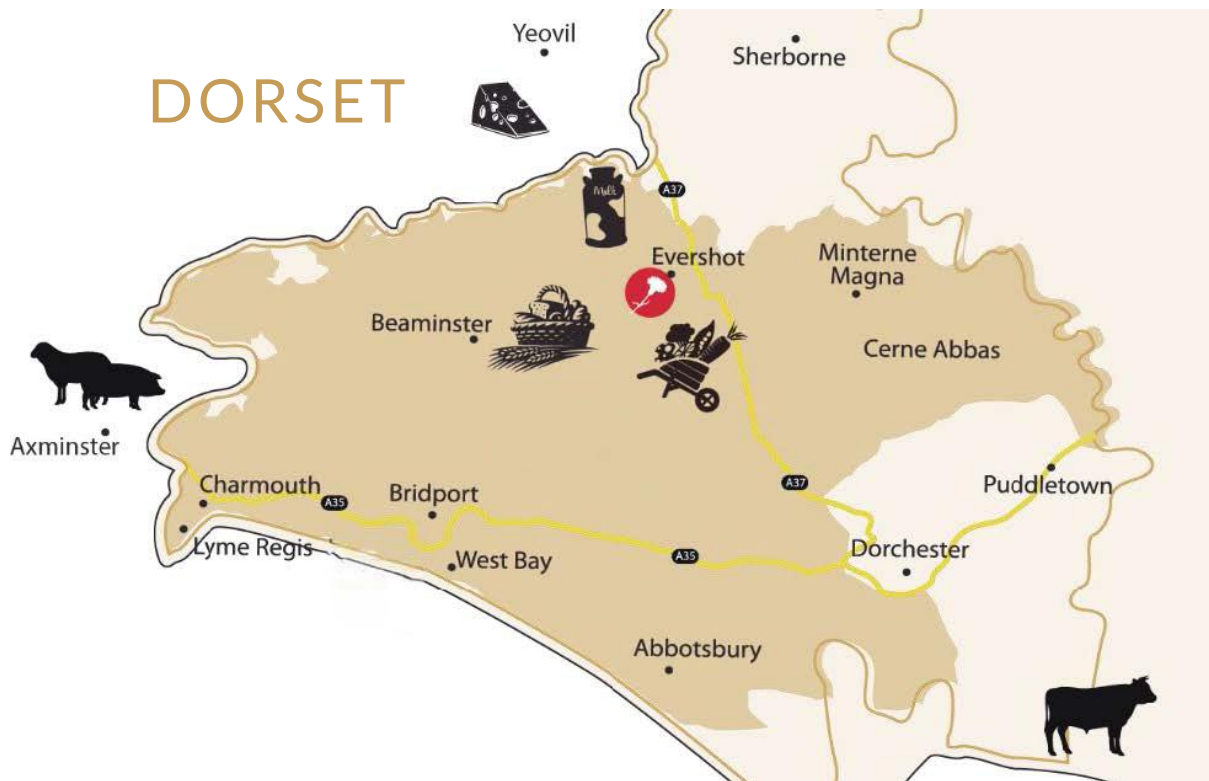
(Also Available As Additional Course £18)

Orchard Chutney, Celery, Crackers, Grapes (D,G,Sd)

Coffee & Mince Pies (G,Sd)

ALLERGEN KEY - 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)

THE SUMMER LODGE – LOCAL SUPPLIERS



The Summer Lodge Team (0 miles)

The hedgerows and woods are teeming with plants and perfect for foraging berries, wild garlic, mushrooms and edible flowers, while the garden team cultivates seasonal vegetables in the kitchen garden and poly tunnel.



Steve Crate - Evershot Bakery, Evershot (50 yards)

Steve and Pete make the most delicious artisan breads for us daily which we use in addition to the breads made by our pastry team.



Pete Lemmy - Liberty Farm (5 miles)

Pete runs his organic herd on his family farm near Halstock. He is passionate about providing us with top quality milk and has even invented a machine which allows us to use his milk without any single use plastics being involved in the process.



Sarai Longman - Longman Cheese, North Leaze Farm, North Cadbury (10 miles)

The Longman family have been making cheese here for two centuries. They are passionate champions of West Country cheese, which we are proud to serve, as well as their cream and butter.



Sean Vining - Axminster (20 miles)

Sean works only with free range farmers who share his, and our, vision of high welfare for all the animals. His Devon lamb and pork are exceptional and his sausages are simply amazing.



Eric, Liz & James Sealey - Fossil Farm (23 miles)

The Sealeys founded Jurassic Coast meats to market their own free range Rose Veal and Aberdeen Angus beef. Today they work with a few hand-selected farmers to provide us with our exceptional beef.



Jason & Rachael Goring - Barbers Cheddar & Black Cow Vodka (25 miles)

Jason and Rachael run the family farm which produces this fantastic Cheddar cheese. They also dreamt up a use for the by-product, whey, and now also produce a fantastic, internationally renowned milk vodka.

