



# CHRISTMAS DAY LUNCH MENU



## AT SUMMER LODGE

### ROASTED PARSNIP SOUP

*Roasted Chestnuts, Parsnip Crisps (D,N,Sd)*

### STARTERS

#### PÂTÉ EN CROÛTE

*Duck Breast, Pork Farce, Pickled Vegetables (D,E,G,N,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

*Saffron & Mussel Nage, Potato, Peppers, Pernod (D,F,Mo,Sd)*

#### MUSHROOM & LENTIL NUT ROAST

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

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#### PEAR PARFAIT

*Cacao Crumble, Pear Tuille (D,E,G,S)*

### DESSERTS

#### STEAMED CHRISTMAS PUDDING

*Somerset Brandy Butterscotch, Brandy Snap (D,E,G,N,Sd)*

#### CHERRY SOUFFLÉ

*Dark Chocolate, Kirsch Gel, Crème Brûlée (D,E,G,S,Sd)*

#### TOFFEE APPLE

*Compressed Apple, Rum, Cinnamon Sable (D,E,G,Sd)*

#### SOUTH WEST FARMHOUSE CHEESE

*Orchard Chutney, Celery, Crackers, Grapes (D,G,Sd)  
(Also available as additional course £15)*

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#### COFFEE & MINCE PIES

*(G,Sd)*

*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)*

*Vegan alternatives and special dietary requirements will be catered for wherever possible, please inform us at the time of booking.*

*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.*

