



## FESTIVE LUNCH MENU

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### STARTERS

HAM HOCK TERRINE (D,Mu,G,Sd)

Foie Royale, Piccallili Gel, Cured Cauliflower, Quail Egg

SMOKED MACKEREL PÂTÉ (D,G,F,Sd)

Avocado Purée, Pickled Cucumber, Caviar, Sourdough

CHESTNUT VELOUTÉ

Roasted Chestnuts, Truffle Crème Fraîche (D,N)

### MAIN COURSES

TURKEY BREAST BALLOTTINE (D,G,Sd)

Leg Beignet, Pig In Blanket, Honey Glazed Parsnip  
Cranberry Sauce

ROASTED COD (D,F)

Crushed Potato, Butternut Squash  
Chive Beurre Blanc

TERIYAKI & SESAME GLAZED CELERIAC (D,Sd,G,E,N,Se)

Toasted Pine Nuts, Apple Compote, Parmesan Fritter

### DESSERTS

CHRISTMAS PUDDING CRÈME BRÛLÉE (D,G,E,N)

Walnut & Cinnamon Cake, Vanilla Ice Cream

DARK CHOCOLATE TORTE (D,E,S,N,Sd,G,Se)

Orange Gel, Hazelnut Feuilletine, Grand Marnier

SOUTH WEST FARMHOUSE CHEESE

(D,G,N,Sd)

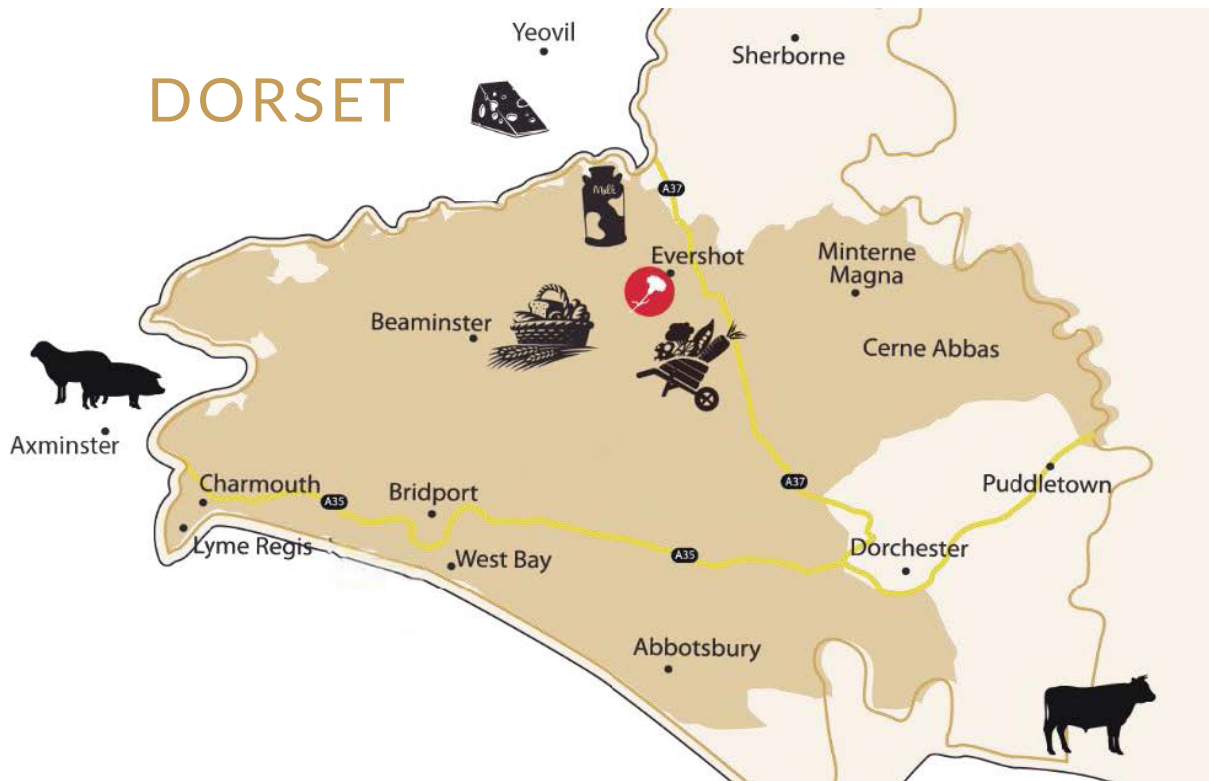
Homemade Chutney, Celery, Crackers

3 Courses £60

All prices include VAT. A discretionary service charge of 12% will be added to your bill.

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 & BlackCow 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.