

# CHRISTMAS DAY MENU

## AT THE ACORN INN

### WELCOME DRINK

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#### BOUILLABAISSE CREAM (D)

*Seabass mousseline, lemon & dill*

#### JERUSALEM ARTICHOKE SOUP (D, V, VGO)

*Winter truffle, hazelnuts*

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#### PORTLAND CRAB TORTELLINI (D, G)

*Samphire, shellfish sauce, chervil*

#### RABBIT & PORK RILLETTE (D, G)

*Carrot purée, pickled beets, Japanese brioche*

#### PEARL BARLEY ARANCINI (G, D, V, VGO)

*Mushroom velouté, pesto, Parmesan*

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#### DORSET ROAST TURKEY (G, D, V, VGO)

*Sage & cranberry stuffing, chipolatas, traditional vegetables*

#### SOMERSET VENISON LOIN (G, D)

*Potato & celeriac hash, venison croquette, chestnut, jus*

#### HALIBUT FILLET (G, D)

*Pommes Anna, bok choy, chorizo jam, white wine & caviar sauce*

#### WINTER VEGETABLE MILLEFEUILLE (G, D, V, VGO)

*Confit leek, parsnip purée, picked onion, broth*

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### PRE-DESSERT

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#### STEAMED HOMEMADE CHRISTMAS PUDDING (G, D, V, VGO)

*Brandy crème anglaise, almond gelato*

#### THE ORANGE (G, D, VGO)

*Marmalade, chocolate biscuit & gelato*

#### CLOTTED CREAM PARFAIT (G, D)

*Walnut sablé, winter berries, apple sorbet*

#### ACORN CHEESE SELECTION (V)

*Homemade quince jelly, crackers, grapes*

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### COFFEE, TEA & HOMEMADE MINCE PIES (V, VGO)

£155 PER PERSON

(G) Contains Gluten | (D) Contains Dairy | (V) Vegetarian | (VGO) Vegan option available

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.