

Christmas Eve inner Sample Menu 24th December 2014

Pan Seared Lyme Bay Scallops with Confit Maris Piper Potatoes, Sweet Shallot Puree, Baby Caper and Parsley
Dressing

Confit Local Goose and Foie Gras Terrine with Grape Chutney and 'Pain d'Epice'

Summer Lodge Salad of Winter Leaves, Wookey Hole Cheddar, Candied Pecans and Marinated Beetroot

Roast Pumpkin Soup with Maple Cured Bacon

Loin of Dorset Lamb and Braised Shoulder 'Shepherd's Pie' with Savoy Cabbage and Rosemary Jus

Soy Infused Venison Loin with Sweet Potato Fondant, Celeriac and Baby Bok Choi

Strudel of Lemon Sole and Lobster with Creamed Spinach, Tomato Puree and Shellfish Veloute

Pan Seared Cornish Brill Fillet with Jerusalem Artichokes, Pancetta and Brussel Sprouts

Trio of English Classics, Sticky Toffee Pudding, Treacle Tart and Apple Crumble

Summer Lodge Valrhona Chocolate Orange with 'Bucks Fizz' Jelly

Warm Panettone Bread and Butter Pudding, Vanilla Custard

Our Famous selection of 27 Artisan British Cheeses (Supplement of £9.00 if taken as an extra course)

Coffee and Mince Pies