



Christmas Eve Dinner Menu

Starters

Jerusalem Artichoke & Garlic Soup
artichoke crisps

Confit Duck Leg Terrine
Christmas pudding, apple gel and apple

Foie Gras Mousse
cranberry gel, burnt cranberries, hazelnuts and rye toast

Wild Mushroom & Truffle Bavoir
stilton foam and pumpkin seeds

Mains

Slow Braised Shoulder of Lamb
bubble and squeak potato cake, pancetta and redcurrant jus

Beef Cheek
horseradish mashed potato, sprouts, celeriac puree and port jus

Goat's Cheese & Beetroot Wellington
beetroot puree, roasted baby beetroot and cavolo nero

Smoked Haddock Chowder
finished with mussels, crayfish and salmon

Desserts

White Chocolate Tart
mango gel, mango sorbet and caramelised mango

Orange & Cinnamon Soufflé
bitter orange sorbet and nutmeg biscotti

Selection of Local Cheese's
fruits, chutney, pickles & biscuits

Selection of Ice Creams & Sorbets



The Luttrell Arms Hotel

Dunster, Exmoor National Park, Somerset, TA24 6SG | 01643 821 555 | enquiry@luttrellarms.co.uk