



# Winter Menu

## TO START

### **Lightly Spiced Parsnip Soup ~ 5.00**

parsnip crisps

### **Chicken Liver Gin & Raisin Parfait ~ 8.00**

spiced apple jelly and rye toast

### **Crab, Prawn & Salmon Parcel ~ 9.00**

pomegranate, dill caviar and buttermilk dressing

### **Goats Cheese Croquet ~ 8.00**

beetroot remoulade, beetroot puree and charred pear

### **Scotch Egg ~ 8.00**

chestnuts, cranberries and cranberry sauce

## MAIN COURSE

### **Roast Turkey ~ 14.00**

roast potatoes, chipolatas wrapped in bacon, stuffing, seasonal vegetables and gravy

### **Roast Beef ~ 14.00**

roast potatoes, chipolatas wrapped in bacon, Yorkshire pudding, seasonal vegetables and gravy

### **Ribeye Steak ~ 27.00**

béarnaise sauce, chips and tomato

### **Pan Fried Salmon ~ 17.00**

spiced red cabbage, ginger and plum sauce

### **Pan Fried Gnocchi ~ 15.00**

wild mushrooms, pumpkins and pumpkin seeds

### **Beer Battered Fish & Chips ~ 14.00**

minted peas and tartare sauce

### **Gourmet Burger ~ 14.00**

coleslaw, tomato, mozzarella, pesto and skinny fries

### **Cod & Salmon Fishcakes ~ 14.00**

roasted root vegetables, chestnuts and sage butter

### **Luttrell Arms Humble Pie ~ 15.00**

mashed potato, fine green beans and gravy

### **Oak Smoked Salmon Linguini ~ 14.00**

lemon cream finished with Lilliput capers, toasted pine nuts and dill

## DESSERTS

### **Chocolate Yule Log ~ 8.00**

star anise ice cream and burnt marzipan

### **Luttrell Arms Trifle ~ 8.00**

chocolate and orange with orange sorbet and bitter orange purée

### **Christmas Pudding ~ 8.00**

charred pear and brandy sauce

### **Sticky Toffee Pudding ~ 8.00**

butterscotch sauce and vanilla ice cream

### **Selection of Local Cheese ~ 9.00**

fruits, chutneys, pickles and crackers

### **Ice Cream & Sorbets**

please ask for flavours ~ 2 Scoops 3.00 or 4 Scoops 5.00