



Winter Lunch 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

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

SANDWICHES

Roast Turkey | cranberry sauce and stuffing ~ 7.00

Smoked Salmon | crème fraiche and cucumber ~ 7.00

Roasted Red Pepper | hummus and rocket ~ 7.00

Roast Chicken & Bacon | tarragon mayonnaise ~ 7.00

Ham & Cheese | red onion marmalade ~ 7.00

Half a sandwich and soup of the day ~ 8.00

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