



Festive Dinner Menu

Starters

Soup of the Day

bread and butter 7.50 (X*, V*, Ve*)

Smoked Mackerel Pate

pickled cucumber and fennel salad, sourdough croutons 9.00 (X*)

Curried Sweetcorn Falafel

sweetcorn, pineapple and chilli salsa, vegan tzatziki, pea shoot salad 10.50 (X, V, Ve)

Spicy Glazed Chicken Wings

Korean chilli glazed wings, sesame seeds, spring onions, crispy onions, spicy yogurt 10.50 (X)

Pork Cheek & Fennel Croquette

curried pickled cauliflower, endive and radish salad 12.50 (X)

Whipped Goat's Cheese & Honey Glazed Roasted Carrots

sun blush tomato pesto, hazelnut butter, pomegranate molasses 10.50 (X, V, Ve*)

Mains

Luttrell Roast Turkey

ballotine of turkey and chestnut stuffing wrapped in smoked pancetta, potato gratin, maple and thyme roast parsnips, creamed sprouts, red wine jus 25.50 (X)

Festive Roasted Butternut Squash

potato gratin, sage and onion stuffing, maple and thyme roast parsnips, sprouts 20.00 (X, V, Ve*)

Roast Cod Loin

seaweed buttered potatoes, cavolo nero, yuzu hollandaise sauce 26.50 (X)

Little Oak Farm Pork Belly

apple glazed celeriac, tenderstem broccoli, cider apple puree, cider and whole grain mustard sauce 26.50 (X)

Exmoor Venison Haunch Steak

beetroot fondant, cavolo nero, venison and beef shin cottage pie, juniper and dark chocolate 30.00 (X)

Spiced Cauliflower Steak

curried coconut and cumin puy lentils, coconut granola 19.50 (V, Ve)

Traditional Battered Fish & Chips

minted peas, tartare sauce 19.50 (X)

16oz Exmoor Dry Aged T Bone Steak

rosemary salted fries, roasted cherry tomatoes, house salad, pepper sauce 40.00 (X)

(supplement of £15.00 if on Dinner Bed and Breakfast)

Sides

Bread & Olives 6.25 (X*)

Pigs in Blankets 5.00 (X)

Chestnut & Bacon Brussel Sprouts 4.50 (X, V*, Ve*)

Tenderstem Broccoli, Toasted Almonds 4.50 (X, V, Ve*)

Skin On Chunky Chips 4.00 (X)

Parmesan & Truffle Fries 5.00 (X)

Skinny Fries 4.00 (X)

Desserts

Traditional Christmas Pudding

brandy sauce 9.00 (X*, Ve*)

Dark Chocolate Cremoso

candied nuts, rum-soaked mixed fruits 9.50 (X, V)

Apple & Cinnamon Crumble

clotted cream or custard 8.50 (X*)

After Eight Ice Cream Sundae

After Eight pieces, mint choc chip ice cream, chocolate ice cream, chocolate sauce 8.50

Dark & Stormy

rum and raisin ice cream, spiced rum 7.50 (X*)

South West Cheese Board

selection of South West cheeses, chutney, grapes, celery, crackers 14.00 (X*)

(supplement of £4.00 if on Dinner Bed and Breakfast)

Selection of Yarde Farm Ice Creams & Sorbets

2 scoops 4.50, 3 scoops 6.75 (X*, V*, Ve*)

A discretionary 10% service charge will be added to tables of 8 or more guests (non-residents). All collected service charges are distributed among our staff as part of their tips. Thank you for your understanding and generosity.

Allergens - If you have any dietary requirements including intolerances and allergens, please inform a member of staff before you order.

Detailed allergen information is available for every dish that we serve. V = vegetarian V vegetarian option available*

X = contains non gluten ingredients X = non gluten ingredient option available Ve = vegan Ve* = vegan option available*

The Luttrell Arms Hotel

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