



## **Christmas Day Lunch 2011**

### **STARTERS**

#### Soup

Jerusalem artichoke, with truffled potatoes

#### Salmon Grava lax

Home cured and served Comichon, caper, lemon and parsley salad, crème fraiche and home baked Rye bread

#### Terrine of Game

Confit local seasonal game, with pickled wild mushrooms and spicy green gauge compote

#### Cheese Soufflé

Exmoor blue and Somerset Brie, with a watercress, apple, beetroot, walnut salad and hazelnut dressing

### **MAIN COURSES**

#### Turkey

Poached & Pan fried rolled escalope, filled with, sage, chestnuts and cranberries and served with roast potatoes, chipolata & bacon and madeira sauce

#### Tart

Roasted and marinated Mediterranean vegetables, glazed with goat's cheese, served with tomato and basil sauce

#### Hake

Grilled fillet, served with a warm potato, tomato and herb salad and smoked haddock chowder

#### Pheasant

Pan roast breast of local pheasant with leg ballotine, artichoke puree and juniper berry sauce

### **DESSERTS**

#### Christmas pudding

Homemade and served traditionally, laced with dark rum and sherry, brandy butter

#### Treacle Tart

Served warm with lemon mascarpone and mulled fruit ice cream

#### Neapolitan Chocolate Mousse

Layered White, Milk and Dark chocolate, served with praline and clementine granite

#### Cheese

A selection of West Country cheeses, served with celery, grapes, Combe House Garden chutney and oat biscuits

**Coffee and homemade mince pies**