

merlot

Brasserie

Christmas Supper Menu 2008

£29 per person

Aperitif

Glass of fizz

Starter

Freshly made soup, crusty bread (v)

Crayfish and plum tomato cocktail, lemon and chive mayonnaise

Duck liver parfait, plum chutney, grilled ciabatta

Buffalo mozzarella and poached pear salad, saffron syrup (v)

Mains

Breast of turkey wrapped in sage and bacon, chestnut purée, madeira sauce

Chump of lamb, honeyed parsnips, smoked onion, port jus

Grilled salmon, roasted beetroot, chive and lemon butter sauce

Roast pumpkin and spinach strudel, tomato and red pepper coulis (v)

All served with a selection of fresh vegetables and gratin potatoes

Puddings

Crème brûlée with poached quince

Christmas pudding with brandy custard

Dark Chocolate cream with hazelnut biscuits

Somerset brie with chutney and duchy originals

Coffee and a port or brandy