

**The Lorna Doone Hotel**  
**Celebrate Christmas Day 2018**

Leek & potato soup with cheddar croutons (v)

A trio of west country smoked fish with a beetroot glaze, watercress & lemon dressing

Haunch of wild Fallow deer cured with rosemary, thyme, juniper & port & beechwood smoked

Roasted heritage root vegetable risotto with ceps & red amaranth (v)

All starters served with fresh warm bread

Roast Turkey with stuffing, goose fat roast potatoes, bacon wrapped chipolata, fresh seasonal vegetables, cauliflower cheese, bread sauce & proper gravy

Fillet of Sea Bass lightly grilled with butter & lemon juice with a tian of crab

Vegetable wellington with feta, spinach & pine nuts with roasted red pepper & tomato sauce (v)

Slow roasted shank of lamb with lardons, shallots & mushrooms in a red wine reduction

Great Grandma's Christmas pudding with brandy infused Chantilly cream

Chocolate fondant with kirsch marinated cherries

Pink champagne sorbet & fresh strawberries

Selection of West Country cheeses

Coffee

**£65 per person advance booking required**

Food allergies & intolerances, please notify us when booking

**Pre-order Form**

Name \_\_\_\_\_

Address \_\_\_\_\_

Email \_\_\_\_\_ Tel \_\_\_\_\_

Name	Starter	Main	Dessert

Terms and Conditions.  
 All menu items are subject to availability and may be substituted for an equivalent if unavailable.  
 Provisional bookings will be held for 48 hours when a £20 per person non refundable deposit is due along with completed pre-order form.

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