

Christmas Menu 2018

Starters

- Gravadlax- home cured gravadlax with beetroot
Duck liver parfait with melba toast & red onion chutney
Spicy soup of the day served with bread & butter
Goats cheese & cranberry tartlet with salad garnish
Roast fig and stilton salad with Parma ham and a port vinaigrette

Main Courses

- Roasted turkey crown with traditional garnish of pigs in blankets, stuffing, bread & cranberry sauce served with seasonal vegetables, roasted potatoes & roast gravy
Roasted aubergine stuffed with peppers, vine tomatoes and basil, with couscous and tomato vinaigrette
Fish catch of the day with bonne femme sauce, crushed new potatoes and seasonal vegetables
Roast duck with a cointreau & orange sauce, served with dauphinoise potatoes and seasonal vegetables
8 oz rump steak with chunky chips, garlic Portobello mushroom, mixed salad & chimichurri sauce * supplement £3.00

Desserts

- Traditional Christmas pudding with brandy sauce
Creme brulee with mixed berries & biscuit
Dark chocolate pot with clementine compote
Zesty lemon posset with biscuit
Trio of ice creams from a selection of vanilla, strawberry, raspberry pavlova, double choc, honeycomb, stem ginger, rum & raisin, lemon sorbet, mango sorbet
A selection of cheeses accompanied by mixed crackers, chutney, celery & grapes *supplement £3.00

Complimentary coffee

3 courses £26.95, 2 courses £22.50
Available 1st – 24th December inclusive
Pre-orders for tables of over 6 required

Exmoor Forest Inn, Simonsbath, Somerset TA247SH

To book please call 01643 831341 or email info@exmoorforestinn.co.uk

