

Christmas Day at Lanes 2018

Champagne & appetisers

STARTERS

⑤ - Sunblush tomato & mozzarella tart
rocket & pesto balsamic

⑤ - Wild mushroom soup
seared wild mushrooms, chestnut cream

Warm salad of caramelised chicken livers
pancetta, tarragon, Madeira jus

Smoked salmon
aubergine salsa, quail's egg

Goosenargh duck liver pâté
Cumberland sauce, Lanes' chutney, brioche toast

MAINS

Traditional roast bronzed turkey
trimmings, bubble & squeak potato cake, gravy

Herb crusted sirloin of beef
Chasseur sauce, Pommes Anna

Roast loin of cod
red cabbage purée, romanesco, pickled cucumber & radish

Pan roasted rump of lamb
parsnip purée & crisps, spiced confit lamb pastilla, toasted almonds

Assiette of cauliflower
cauliflower cheese purée, tempura romanesco, butter poached purple, charred cauliflower & baby leeks

All served with seasonal vegetables & potatoes

PUDDINGS

Sticky Christmas pudding
caramel sauce, brandy infused crème fraîche

Chocolate fondant
Pedro Ximenez ice cream, butterscotch sauce

Apple tart tatin
vanilla seed ice cream

Baked Alaska

Selection of Somerset cheeses
fig chutney, grapes, celery & biscuits

£90 PER PERSON

