

HARTNOLL HOTEL



Christmas Day 2011

Shellfish Bisque

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*Smoked Salmon & Crayfish Terrine served with Blinis, Pea Shoots & a  
Lemon & Tarragon Dressing*

*Mediterranean Vegetable Ceviche served with Fennel & Cumin Jam*

*Carpaccio of Venison served with sweet Pickled Baby Vegetables & a  
Redcurrant Vinaigrette*

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Citrus Sorbet

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*Roast Free Range Turkey Breast, Cranberry & Chestnut Stuffing, Crispy  
Roast Potatoes, Chipolatas wrapped in Bacon & Bread Sauce*

*Individual Fillet of Beef Wellington served with a Wild Mushroom Jus &  
Dauphinois Potatoes*

*Seared Fillet of Turbot served with a Spinach & Fish Veloute, Roasted  
Cherry Tomatoes & Boulangere Potatoes*

*Wild Mushroom, Artichoke & Sun dried Tomato Crumble served with  
Lyonnaise Potatoes*

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Continued...

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*Hartnoll's Rich Fruit Christmas Pudding served with a Flaming Brandy
parfait and Clotted Cream*

*Brandy Mousse, & Christmas Pudding Parfait served with Star Anise
Anglais*

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*Hartnoll Iced Cheese Board – Goats Cheese coated in Toasted sesame Seeds,
Exmoor Blue Cheese and Sharpham Rustic Cheese & Chive Ice Cream all
served on a wood effect Biscuit Base with Grape Sorbet & Celery Parfait*

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*Coffee served with a Chocolate Shot glass filled with Crème De Banana
Liquor*

And Christmas Cake Chocolates

£80 per person

Champagne at 12 and Sit for Lunch at 12.30pm