

HARTNOLL HOTEL



2011 Christmas Party Menu

Parsnip & Apple Soup with Cinnamon Sippets

*Prawn & Crayfish Salad served with Citrus Brioche & a Lemon & Parsley
Mayonnaise*

*Confit Duck & Chicken Terrine served with Red onion Marmalade &
Granary Toast*

*Goats Cheese, Roasted Pepper & Pesto Brulee served with Parmesan Crisp &
Toasted Walnut Bread*

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*Traditional Roast Turkey, Cranberry & Chestnut Stuffing, Chipolatas &  
Crispy Roast Potatoes*

*Roasted Sirloin of Somerset Beef served with Dauphinoise Potatoes & a Green  
Peppercorn Sauce*

*Fillet of Sole Cooked in Cream, Mature Cheddar & Spinach served with Herb  
Buttered New Potatoes*

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*Honey Roasted Pear served with Mulled Wine Sorbet & Star Anise Syrup
Marshmallow Parfait served with Macerated Oranges & Lemon Chantilly*

*Black Forrest Terrine served with Marinated Black Cherries & Dark
Chocolate Ice Cream*

Glazed Apple Tart served with Clotted Cream

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*Tea or Coffee & Mints*