

HARTNOLL HOTEL



Christmas Day Lunch 2021

£105.00 per person

Wild Mushroom & Cep Soup with Truffle Oil (G,D,C)



Cornish Lobster, Brixham Crab and Smoked Salmon Tian, Celeriac and Apple Salad,
Cucumber Salsa, Dill Dressing (F,CC,MS,SD,C,D)

Or

Confit Saddleback Pork, Foie Gras and Pistachio Terrine, Pickled Heritage Beetroot,
Spiced Pear Chutney and Baby Figs (SD,N,D,C,M)



Bucks Fizz Sorbet (SD,D)



Roast Crown of Free Range Turkey with Brown Leg Meat,
Chestnut and Cranberry Stuffing, Chipolata Sausage Wrapped in Smoked Bacon,
Duck Fat Roasted Potatoes and Red Wine Gravy (SD,C,G,E,D)

Fillet of Exmoor Beef, Tournedos Rossini, Potato Fondant,
Cabbage and Smoked Bacon, Wild Mushroom and Port Jus (E,D,C,M,G)

Pan-fried Cornish Turbot and Exmouth Mussels,
Wild Mushrooms, Samphire, Broad Beans and Leeks,
Parisian Potatoes, White Wine and Herb Braisaige Sauce (F,MS,C,SD,D)

All served with seasonal vegetables (D)



Christmas Pudding, Vanilla Ice Cream, Poached Plums
Brandy Sauce and Redcurrants (N,G,E,D,SD)

Dark Chocolate Parfait, Kirsch Cherries, Winter Fruits, Vanilla Ice Cream
Genoise Sponge, Brandy Snap Tuille (G,E,D,SD)

West Country Cheeseboard, Served With Grapes, Hartnoll Chutney,
Celery Quince Jelly and Biscuits (G,D,E,SS,C,SD)



Coffee and Petit Fours (G,N,E,D,SD)

Bolham, Tiverton, EX16 7RA, 01884 252777

frontdesk@hartnollhotel.co.uk

www.hartnollhotel.co.uk