

Christmas Day Luncheon

@ The Grasshopper Inn

Glass of Prosecco, Sherry or Orange Juice On Arrival

To Start

Smoked Stilton & Broccoli Soup (V)

Roast Duck & Mandarin Parfait, toasted Brioche with Onion Jam

Smoked Salmon & King Prawn Terrine with Dill Crème Fraiche

Roast Honey Beetroot & Goat's Cheese Salad with Rocket & Vanilla Balsamic

Main Course

Somerset Roast Turkey With Bacon wrapped Chipolata, Pork & Chestnut stuffing
Christmas Gravy & Cranberry Sauce served with crisp Roast Potatoes, buttered
Winter Vegetables & Glazed Maple Parsnips*

*British Fore Rib of Beef, Yorkshire Pudding & Horseradish Cream served with crisp
Roast Potatoes, buttered Winter Vegetables & Glazed Maple Parsnips*

*Lord Radnor's Estate whole baked Trout stuffed with Marjoram, Thyme & Lemon served
with crisp Roast Potatoes, buttered Winter Vegetables & Glazed Maple Parsnips*

*Mushroom, Brie & Cranberry Wellington served with crisp Roast Potatoes, buttered
Winter Vegetables & Glazed Maple Parsnips (V)*

Dessert

Mature Victorian recipe Christmas Pudding with Brandy Cream

Brandy Snap & Vanilla Pod Cheese Cake with Winter Berries & Clotted Cream

Rich Chocolate Brownie with Amaretto Cream

To Finish

Regional Cheese Board, served with a selection of biscuits, grapes & celery

Coffee & Mince Pies

