



## The Porlock Weir Hotel

*... the anchor of Exmoor*

### Christmas Day Lunch Menu

#### **Amuse Bouche**

Beetroot & orange tart, whipped feta, hazelnuts

#### **Starter**

Gin cured salmon gravlax, pickled kohlrabi, preserved lemon emulsion, rye crackers

Pan seared pigeon breast, curried lentil, carrot puree, crispy shallots

Artichoke & thyme velouté, chestnut shavings, truffle cream

#### **Fish Course**

Baked scallops & home cured pancetta, apple & celeriac puree, crispy sage leaves

Salt baked celeriac, apple & celeriac puree, crispy sage leaves

#### **Mains**

Traditional roast turkey with all the trimmings

Seared Exmoor venison loin, mushroom & root vegetable suet pudding, spinach mousseline

Pan roasted halibut, crab & green grape sauce, buttered leeks, salsify

Spiced roasted cauliflower, butter beans, confit tomato, salsa verde

#### **Pallet Cleanser**

Lemon sorbet, passion fruit & mint

#### **Dessert**

Christmas pudding steamed sponge, brandy ice cream, orange syrup

White chocolate Pana cotta, pistachio & lime baklava

Apple & blackberry strudel, Langage farm clotted cream

Selection of west country cheeses with all the trimmings