

CHRISTMAS DAY LUNCH

MENU

ROAST HERITAGE TOMATO SOUP

Basil Oil
C-Su-M

OUR HOUSE SMOKED SALMON

Brown Shrimps, Crushed Avocado, Sweet
Mustard Mayonnaise
F-M-E-Cr

BERNAISE POTATO TERRINE

Walnut, Stilton & Plum
M-Su-Nu

ROULADE OF DEVON
HAM HOCK & PARSLEY
Grelots, Roasted Onion Mayonnaise & Picked
Micro Salad
M-G-E

35 DAY AGED SIRLOIN OF
JOHN MAY BEEF
Thyme Yorkies, Dripping Roasties
& Red Wine Jus
M-Su-E-G

BUTTER & SAGE ROASTED
CROWN OF TURKEY
Dripping Roasties, Pigs in Blankets,
Pork Stuffing & Roast Gravy
M-G-E-Su

Both Served With Roast Parsnips, Heritage Chantenay Carrots,
Braised Red Cabbage, Sprouts & Cauliflower Cheese

PAN SEARED FILLET OF
SOUTH COAST HAKE
Textures of Wild Mushrooms
& Scallop Cream
M-Su-Cr

RISOTTO OF SMOKED
CHEDDAR & TRUFFLE
Poached Hens Egg & Beurre
Noisette Crumb
M-Su-E-G-Nu

MOROCCAN
BUTTERNUT & RED
ONION ROAST
Indian Spiced Tomato Relish
G-Su-Se

VALRHONA MILK
CHOCOLATE
Sea Buckthorn
M-E-G

TRADITIONAL
STEAMED CHRISTMAS
PUDDING
Vanilla Custard & Ice Cream
M-E-G

A SELECTION OF LOCAL
& BRITISH CHEESES
Celery, Chutney, Grapes,
Biscuits
M-Nu-G-L-Se-P-Mu-C

ALLERGEN INDEX

If you have any allergies
we need to be aware
of, please speak to a
member of the team.

C celery	Cr crustacean	E egg	F fish	L lupin	G gluten
P peanut	Nu tree nut	M milk	Mo mollusc	Mu mustard	Mus mushroom
S soy	Se sesame	Su sulphur dioxide	V vegetarian	Ve vegan	



THE MOLE
RESORT