



THE MOLE
RESORT

CHRISTMAS LUNCH

£95 PER PERSON | £45 PER CHILD

WELCOME DRINK

FESTIVE BELLINI

SOUP

JERUSALEM ARTICHOKE SOUP

Truffle Popcorn

C **Su** **M** **V** **Ve** (upon request)

STARTERS

BEECH RIDGE DUCK & GINGERBREAD BON BON

Winter Spiced Plum, Hazelnut & Goose Prosciutto

M **Su** **Nu**

YUZU MUSTARD-CURED SEA TROUT

Tonka Bean Mayo, Pickled Clams, & Picked Micro Salad

F **M** **E** **Cr**

GOAT CHEESE & POTATO PARFAIT

Celeriac, Apple & Picked Micro Salad

M **G** **V** **Ve** (upon request)

ROASTED ROOT VEGETABLE SALAD

Pear & Hazelnut Different Ways

M **Su** **V** **Ve** (upon request)

MAINS

35-DAY AGED SIRLOIN OF JOHN MAY BEEF

Thyme Yorkies, Dripping Roasties & Red Wine Jus

M **Su** **E** **G**

BUTTER & SAGE ROASTED TURKEY CROWN

Dripping Roasties, Pigs In Blankets, Pork Stuffing & Roast Gravy

M **G** **E** **Su**

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

September 2023 - Menu subject to change.



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PAN-SEARED FILLET OF SOUTH COAST STONE BASS

Textures Of Peas, Vermouth
& Brown Shrimp Cream

M Su Cr

BEETROOT, BRIE & SPINACH TART

Heritage Carrot & Thyme Jus

M Su E G V Ve (upon request)

WILD MUSHROOM, SPINACH & TRUFFLE SUET PUDDING

Parsley Mash & Liquor

M G E Su V Ve (upon request)

DESSERTS

BITTER VALRHONA CHOCOLATE TART

Mango Yoghurt &
Sea Buckthorne Sorbet

M E G V Ve (upon request)

TRADITIONAL STEAMED CHRISTMAS PUDDING

Vanilla Custard & Ice Cream

M E G V Ve (upon request)

SELECTION OF LOCAL & BRITISH CHEESES

Celery, Chutney, Grapes
& Biscuits

M Nu G L Se P Mu C

V Ve (upon request)

COFFEE, TEA OR HERBAL INFUSION & MINI MINCE PIES

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 Mus = mushroom Mu = mustard
S = soy Se = sesame Su = sulphur dioxide V = vegetarian Ve = vegan