



**THE MOLE**  
RESORT

# BOXING DAY DINNER

£45 PER PERSON | £25 PER CHILD

## AMUSE BOUCHE

### PEA VELOUTÉ

Smoked Trout, Golden Raisin & Potato

F M Su **V** (without smoked trout) **Ve** (upon request)

## STARTERS

### ROULADE OF CHICKEN & POTTED DEVON HAM HOCK

Pork Cheek Fritter, Celeriac & Pear

C E G M Mu Su

### SCALLOP TORTELLINI

Curried Cauliflower, Coconut & Apple

Cr E F G M Nu

### SAFFRON RISOTTO

Lime, Crispy Taleggio & Tarragon

E G M Nu

**V** **Ve** (upon request)

## MAINS

### SLOW ROASTED EXMOOR LAMB

Lamb Fat Fondant Potato, Smoked Aubergine & Goats Cheese

M Su

### CORNISH BRILL & SEA HERB SOUFFLÉ

Braised Baby Gem, Salsify & Muscat Grapes

E F M Su

### ROASTED WINTER SQUASH SUET PUDDING

Parsley Mash & Liquor

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

## DESSERTS

### MISO CARAMEL GLAZED BRÛLÉE

Banana & Yuzu Sorbet

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

### SELECTION OF SOUTHWEST CHEESES

Chutney, Grapes, Celery & Biscuits

C E G M Mu Nu Se **V** **Ve** (upon request)

## ALLERGEN INDEX

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

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