

# LANES HOTEL

## CHRISTMAS MENU

### TO START

**Pressed pork, apple & date terrine**  
cranberry & date chutney, brioche

**GF V Goat's cheese & chutney tart**  
spiced apple chutney, rocket leaves

**GF VEGAN Sautéed wild mushrooms**  
cashew nuts, sourdough

**GF Beetroot-cured salmon**  
celeriac remoulade, baby beets, pink salt

### TO FOLLOW

**GF Turkey roulade**  
sage & onion stuffing, roast potatoes,  
seasonal vegetables, pigs in blankets,  
pan jus

**Lanes' game pie**  
shortcrust pastry, Jersey Royal  
potatoes, winter greens, red wine jus

**VEGAN Salt-baked celeriac & swede**  
vegan sausage wrapped in leeks, roast  
potatoes, seasonal vegetables, wild  
mushroom sauce

**GF Fillet of cod**  
lobster bisque, creamed cabbage,  
lemon roasted new potatoes

### TO FINISH

**GF VEGAN Traditional Christmas pudding**  
brandy butter

**V Dark chocolate & hazelnut tart**  
brandied prunes, orange crème  
fraîche ice cream

**GF V Pear crème brûlée**  
quince jelly, sesame seed tuile


**V A selection of Somerset cheeses**  
artisan biscuits, apple chutney, grapes

### THREE COURSES

LUNCH - £35 | DINNER - £40 | PARTY NIGHT - £42

We do not add service to the bill. If you are pleased and feel that our team have delivered good service, a gratuity is at your discretion.

For any allergens or dietary requirements, please consult with a member of staff

 Dish can be made gluten-free on request

