

LANES HOTEL

CHRISTMAS MENU

TO START

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| <p>v  Curried parsnip soup
chargrilled focaccia, crème fraîche</p> <p>GF Smoked mackerel & horseradish arancini
white truffle mayonnaise</p> | <p>GF v Somerset brie & spiced apple tart
apple chutney, micro greens</p> <p> Ham hock & foie royale terrine
Lanes' chutney, sourdough</p> |
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TO FOLLOW

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| <p> Turkey roulade
sage & onion stuffing, roast potatoes, seasonal vegetables, pigs in blankets, red wine gravy</p> <p>v <small>VEGAN</small> Butternut squash strudel
roast potatoes, seasonal vegetables, vegetarian gravy</p> | <p>Lanes' chicken & sun-blushed tomato pie
shortcrust pastry, roast potatoes, seasonal vegetables, red wine gravy</p> <p>GF Fillet of salmon
rösti potato, seasonal greens, plum & quince sauce, trout roe</p> |
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TO FINISH

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| <p> v A selection of Somerset cheeses
artisan biscuits, Lanes' chutney</p> <p>v GF Rhubarb crème brûlée
hazelnut tuile, candied lemon peel</p> | <p>GF v Traditional Christmas pudding
brandy crème anglaise</p> <p>v Apple & cinnamon tart
apple ice cream</p> |
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THREE COURSES

LUNCH - £35 | DINNER - £42 | PARTY NIGHT - £45

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

