

LANES BRASSERIE

CHRISTMAS MENU

TO START

☺☯ Parsnip & apple soup
cumin & hazelnut crumb, ciabatta

☺☯ Baked camembert
honey & herbs, tomato & red onion
chutney, sourdough

☯ Smoked mackerel pâté
sourdough, chutney

GF Assiette of pork
pork tenderloin, herbed sausage meat &
smoked bacon-wrapped terrine, pickled baby
carrots, sherry vinegar dressing

TO FOLLOW

GF Slow-braised blade of beef
buttered mash, seasonal greens, chestnut
mushroom, bacon lardon & silverskin onion
gravy

☺ Feta & winter vegetable wellington
seasonal greens, roast potatoes, vegetable
gravy

Sage & onion stuffed ballotine of turkey
seasonal vegetables, roast potatoes,
honey-roasted parsnips, pancetta-roast
Brussels sprouts, turkey gravy

GF Pan-seared fillet of salmon
potato fricassée, charred sweetcorn, lemon
cream sauce

SIDE DISHES - 5.00

GF☺ Buttered greens

GF VEGAN Roast potatoes

GF VEGAN Triple-cooked chips

☯ Pigs in blankets & gravy

TO FINISH

☺ Sticky toffee pudding
caramelised banana, toffee sauce, banana ice
cream

☺ Traditional Christmas pudding
brandy cream

☺☯ Selection of Godminster Cheddars
crackers, grapes, tomato & onion chutney

GF Bailey's & white chocolate panna cotta
caramel shard, boozy winter berry coulis

VEGAN MENU AVAILABLE ON REQUEST

THREE COURSE CHRISTMAS MEAL

LUNCH - £30 | DINNER - £35 | DISCO - £40

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