



CHRISTMAS SET MENU 2018

Starter Courses

Homemade Cream of Parsnip Soup (v)

With (or without) Dorset Blue Vinny & port wine, garnished with croutons & white truffle oil

Farmhouse Paté

Laced with Armagnac & pink peppercorns, wild rocket, pomegranate & orange salad

A Prawn & Freshly Picked Portland Crab Cocktail

With Avruga caviar, dressed with bloody Mary sauce & deep-fried filo prawn

Twice Baked Three Cheese Soufflé (v)

With roasted beetroot & cherry vine tomatoes, topped with deep fried sweet & sour crispy seaweed, paprika oil

Wild Mushroom & Sun Blushed Tomato Risotto with Pea Shoots (v)

Fresh parmesan shavings & smoked paprika oil

Freshly baked artisan bread rolls & butter for the table

Main Courses

Poached Folded Fillets of Plaice

Filled with a salmon & dill mousse, sea asparagus, Champagne & butter reduction

Roast Breast of Devon Turkey

Filled with chestnut and sausage meat seasoning, orange & cranberry compote, pigs in blankets, roast pan juices

Roast Sirloin of Devon Beef (cooked rare)

Horseradish Yorkshire pudding, red wine roast gravy

Baked Pheasant Breast

Filled with a wild mushroom Duxelle, wrapped in smoked bacon & butter puff pastry, garnished with roast chestnuts, baby onions & wild mushrooms, Madeira jus

Individual Roasted Mediterranean Vegetable Wellington (v)

Aubergine caviar, mushroom foam

Sweet Courses

Individual Plum Pudding & Mince Pie

Served on a pool of brandy sauce

Individual Chocolate Tart

Topped with raspberries, vanilla bean ice cream

Slice of Glazed Lemon Tart

Homemade sorbet, candied orange, lemon zest

Vanilla Panna Cotta

Mulled winter berry fruits, shortbread biscuit

A Plated Selection of Three Regional Cheeses

Served with batons of celery, dates, spiced Christmas chutney, savoury biscuits

£23.00 Two Courses

£28.00 Three Courses

Hankridge Arms, Hankridge Way, Riverside, Taunton, Somerset

TA1 2LR tel. 01823 444405 email: info@thehankridgearms.com web: www.thehankridgearms.com