ST. MELLION ESTATE Boxing Day Carvery Menu

To Start

Spiced Sweet Potato & Lentil Soup (v, vg) Herb croutons, parsley oil, micro parsley

Duck Liver & Truffle Mousse Toasted ciabatta, fruit chutney

Deep Fried Goats Cheese (gf) Slow roasted tomato jam, dressed salad

Mushroom & Parmesan Bruschetta *Rocket, balsamic reduction*

Mains

Traditional Roast Turkey Sage & onion stuffing, pigs in blankets with cranberry sauce, roast gravy

Traditional Roast Topside of Beef Yorkshire pudding with horseradish, roast gravy

Maple, Orange & Mustard Roast Gammon (gf) *Roast gravy*

Roast Fillet of Salmon New potatoes, herb hollandaise sauce

Vegetable Nut Roast (vg, gf, n) Roasted carrot gravy

All served with roast potatoes & seasonal vegetables

Desserts

Traditional Christmas Pudding (gf, v, vga) *Clotted cream, brandy sauce*

Eton Mess (v, gf) *Berry compote, Chantilly cream, meringue, fruit coulis*

Apple, Pear & Cinnamon Crumble (v, gf) *Custard*

Chocolate & Raspberry Roulade (v) *White chocolate sauce*

Allergen Information:

All food is prepared in an area where allergens are present. Most dishes can be adapted to suit a gluten free diet. Should you have any dietary requirements, allergies or intolerances, please advise a member of our team upon ordering. **V** – vegetarian / **VG** – vegan / **GF** – gluten free / **GFA** – gluten free available / **VGA** – vegan available / **N** - nuts







