

CHRISTMAS DAY LUNCH MENU

ROAST HERITAGE TOMATO SOUP

Basil Oil
C – Su – M

OUR HOUSE SMOKED SALMON

Brown Shrimps, Crushed Avocado, Sweet
Mustard Mayonnaise
F – M – E – Cr

BERNAISE POTATO TERRINE

Walnut, Stilton & Plum
M – Su – Nu

ROULADE OF DEVON

HAM HOCK & PARSLEY
Grelots, Roasted Onion Mayonnaise & Picked
Micro Salad
M – G – E

35 DAY AGED SIRLOIN OF JOHN MAY BEEF

Thyme Yorkies, Dripping Roasties
& Red Wine Jus
M – Su – E – G

BUTTER & SAGE ROASTED CROWN OF TURKEY

Dripping Roasties, Pigs in Blankets,
Pork Stuffing & Roast Gravy
M – G – E – Su

Both Served With Roast Parsnips, Heritage Chantenay Carrots,
Braised Red Cabbage, Sprouts & Cauliflower Cheese

PAN SEARED FILLET OF SOUTH COAST HAKE

Textures of Wild Mushrooms
& Scallop Cream
M – Su – Cr

RISOTTO OF SMOKED CHEDDAR & TRUFFLE

Poached Hens Egg & Beurre
Noisette Crumb
M – Su – E – G – Nu

MORROCAN BUTTERNUT & RED ONION ROAST

Indian Spiced Tomato Relish
G – Su – Se

VALRHONA MILK CHOCOLATE

Sea Buckthorn
M – E – G

TRADITIONAL STEAMED CHRISTMAS PUDDING

Vanilla Custard & Ice Cream
M – E – G

A SELECTION OF LOCAL & BRITISH CHEESES

Celery, Chutney, Grapes,
Biscuits
M – Nu – G – L – Se – P – Mu – C

£110 PP

ALLERGEN INDEX

If you have any allergies
we need to be aware
of, please speak to a
member of the team.

C celery	Cr crustacean	E egg	F fish	L lupin	G gluten
P peanut	Nu tree nut	M milk	Mo mollusc	Mu mustard	Mus mushroom
S soy	Se sesame	Su sulphur dioxide	V vegetarian	Ve vegan	



THE MOLE
RESORT