

Hornsbury Mill Christmas Menu

3-course £27.50 per person 2-course £21 per person

STARTERS

Cream of Parsnip & Rosemary Soup topped with Crispy Bacon

Smoked Chicken & Mango Salad, Toasted Brioche and Sweet Chilli Drizzle

Smoked Salmon, Spinach & Ricotta Terrine with Rocket and Lime Dressing

Twice-baked Mature Cheddar Soufflé, Roast Onion Dressing & Mixed Leaves

MAINS

Hand-Carved Turkey Crown Served with Homemade Apricot Stuffing, Chipolata Wrapped in Bacon & finished with Traditional Turkey Gravy

**Roast 21-day aged beef served with Yorkshire pudding
& Hornsbury Mill gravy**

Roast Pork Loin, Herb Stuffing and Cherry & Orange Compote

Salmon baked with Herbs and Caramelised Lemons

Chestnut & Shallot Tatin with Mushroom & Madeira Sauce

All served with honey roast root vegetables, garlic roast potatoes and & medley of greens

DESSERTS

Hornsbury Mill's Christmas pudding served with Traditional Rum Sauce

Raspberries in Snow

(Raspberry cheesecake with meringue & white chocolate flakes)

Christmas Stollen with Kirsch-soaked Cherries and Chopped Hazelnuts

**Trio of Mousse with Buttery Shortbread
(Lemon, Blackcurrant and Gooseberry Mousse)**

**Locally sourced Somerset cheeseboard (Stilton, Brie, Mature Cheddar)
with celery, grapes & biscuits**

Tea/Filter Coffee and Mini Mince Pie £2.25