



Christmas Day AT The Litton

£89.95 per person

Amuse-bouche



Vichyssoise soup, cheddar and chive rarebit (*gf**)

Chicory, pickled shallot, orange, Somerset blue, walnut pesto salad (*gf**)

Treacle cured roast beef carpaccio, mustard dressing, aged parmesan, rocket, pickled shallot, caper, crisp breads (*gf**)

Smoked salmon terrine, salmon mousse, pickled cucumber, horseradish, caper, dill (*gf**)



Garlic, thyme and butter confit turkey breast (*gf**)

or

Rare roasted Glastonbury sirloin of beef (*gf**)

Both served with spiced braised red cabbage, glazed pigs in blankets, stuffing, shaved Brussels sprouts, parsnips, carrot and swede mash, roast potatoes, red wine gravy

Pan fried fillet of sea bream, creamed leeks & spinach, parmentier potatoes, mussels, saffron tartar sauce (*gf**)

Wild mushroom, butternut squash and truffle wellington, spiced braised red cabbage, stuffing, shaved Brussels sprouts, parsnips, carrot and swede mash, roast potatoes, red wine gravy (*gf**)



Classic Christmas pudding, vanilla ice cream and double cream (*gf**)

Sticky toffee and date pudding, Chew Moo's vanilla ice cream (*gf**)

Panettone bread and butter pudding, chocolate orange custard

Lemon posset, poached berries, quince, ginger shortbread (*gf**)



The Litton's cheese board station, local cheeses, accompaniments, crackers (*gf**)



Tea/coffee homemade spiced gingerbread

(gf) this dish can be made gluten free, please make any dietary requirements clear when making booking*

