

Christmas PARTIES AT The LITTON

2 courses - £22.50

3 courses - £27.50

Starters

Vichyssoise soup, cheddar and chive rarebit (gf*)

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

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

Honey and mustard glazed pigs in blankets, salad, cranberry sauce (gf*)

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

Scallops, curried cauliflower purée, apple, bacon, burnt butter - £2 sup (gf*)

Mains

Roasted turkey breast, braised red cabbage, glazed pigs in blankets, stuffing, seasonal greens, parsnip, carrot mash, roast potatoes, red wine gravy (gf*)

Middle pork loin, black pudding, savoy cabbage, apple purée, mash, sage and onion sauce (gf*)

Roast Exmoor venison, bolognaise, sweet potato purée, sausage roll, sprout tops, huntsman sauce

Crispy polenta chips, chestnut, charred shallot, mushroom purée, goats curd, crispy kale, carrot, herb oil (gf*)

Pan fried sea bream, creamed leeks and spinach, parmentier potato, mussels, saffron tartar sauce (gf*)

Celeriac and confit garlic risotto, Somerset Blue, toasted nuts and seeds, white truffle oil (gf*)

Desserts

Tarte aux noix, caramel sauce, double cream

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

Panettone bread and butter pudding, custard, chocolate shavings

Black forest trifle, chocolate custard, brownie, whipped cream, forest fruits (gf*)

The Litton's sticky toffee pudding, vanilla ice cream (gf*)

3 British cheeses, ale and onion chutney, accompaniments, homemade crackers - £2 sup (gf*)

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