



Christmas Evening Menu 2018

Saturday 1st until Saturday 22nd December (excluding Sundays)

Welcome drink and canapés on arrival



Sweet potato and leek soup (V)

Prawn, melon and rocket salad (V)

Stilton, mushroom and red pepper tart (V)

Welsh goats' cheese and apple croustade (V)

Smoked salmon mousse with crème fraiche, lime and dill



Roast Somerset turkey with 'pigs in blankets' and apricot and pistachio stuffing

Mushroom and cranberry nut roast (V)

Roast fillet of beef with roasted garlic and mustard cream (£4 supplement)

Marinated tenderloin of pork wrapped in bacon

Spicy salmon parcel with ginger butter

** All served with seasonal vegetables and potatoes **



Traditional Christmas pudding with rum sauce and local clotted cream (V)

Clementine posset with cherry compote and cinnamon palmiers (V)

White chocolate and cranberry bread and butter pudding with local pouring cream (V)

Pine nut and honey tart with local pouring cream (V)

A selection of English cheese and biscuits (V)



2 Courses £24 3 courses £30



Food allergies and intolerances - please speak to our staff about the ingredients in your meal before ordering



Reservations only - please telephone 01278 741264

Castle of Comfort Hotel, Dodington, Nether Stowey TA5 1LE