

# Castle of Comfort Hotel

## Festive Menu 2017

Available from Friday 1st December until Saturday 23rd December (not Sundays)

Booking required

Welcome drink & canapés on arrival

### Starters

- Prawn salad with orange, red onion and avocado
- Spicy pepper and tomato soup with cucumber yoghurt (V)
- Pigeon salad with hazelnut vinaigrette
- Cheddar and leek tart with wholegrain mustard dressing (V)
- Crunchy beetroot salad with feta and pear (V)

### Main Courses

- Roast Somerset turkey with stuffing and 'pigs in blankets'
  - Roast sweet potato and onion tart with goats' cheese (V)
  - Pan-fried duck with spiced orange and cranberry
  - Fillet of Somerset beef with a gratin of wild mushrooms (£3 supplement)
  - Monkfish with curried mussels
- \*\* All served with seasonal vegetables and potatoes \*\*

### Desserts

- Traditional Christmas pudding with rum sauce and local clotted cream
- Peanut butter parfait with cherry compote (V)
- Lime semifreddo cheesecake with local pouring cream (V)
- A selection of English cheese & biscuits
- Baileys' banana trifle (V)

**Two courses £24    Three courses £30**

Parties of 8 or more are required to pre-order.

Please advise any special dietary requirements / allergies in advance.

All gratuities are at our guests' discretion.