



CASTLE OF COMFORT HOTEL

JANUARY & FEBRUARY 2019

STARTERS

Tomato & red pepper soup (V)

Roasted tomatoes & red peppers drizzled with olive oil & basil

Garlic mushrooms

Garlic & bacon sautéed in butter, finished with brandy & cream

Somerset brie, red onion & fig tartlet (V)

Brie, caramelised red onion & fresh figs in a puff pastry tartlet drizzled with honey & served warm with a side salad & pear & walnut chutney

Tiger prawn, sugar snap, kale, spring onion, coriander & peanut salad

Served with a toasted sesame oil & soy dressing

Seared scallops served on a bed of green chilli & coriander salsa

Served with finely sliced peach, butter milk & coriander leaves

Chicken liver pâté

A smooth pâté laced with brandy, served with a side salad & warm toast

MAIN COURSES

Seared tuna with lyonnaise onions

A pan fried tuna steak served on a bed of Lyonnaise onions, dressed with pine nuts & pickled carrots

Chicken Wellington with mustard sauce

Breast of chicken covered with mushroom duxelle & spinach, all encased in puff pastry, served with a creamy mustard sauce

Pork Chops with salsa verde

Oven roasted pork chop served with haricot beans in a salsa verde, finished with crème fraiche

Fillet of Somerset Beef (£4.00 supplement)

Prime Somerset beef fillet cooked to your liking, served with a red wine or Stilton sauce

Duck with tamarind sauce

Pan fried breast of duckling served on a bed of smoked wheat, pickled plums & cashew butter, drizzled with a tart tamarind sauce

Caramelised celeriac, thyme & hazelnut risotto (V)

Celeriac, shallots, garlic, thyme & roasted hazelnuts cooked into a creamy risotto, topped with chopped hazelnuts, parmesan & hazelnut oil



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DESSERTS

Fig & ginger cheesecake served with local pouring cream (V)

Warm chocolate brownie with chocolate sauce, served with local clotted cream (V)

Gooseberry posset with rosemary & almond cakes (V)

Banana parfait with toffee sauce, caramelised banana & lime cream (V)

A selection of English cheese & biscuits served with homemade chutney & grapes

A selection of Granny Gothards ice creams (V)



Two courses £24 Three courses £30

Reservation required

Food Allergies & Intolerances

Please speak to our staff about the ingredients in your meal before ordering