



The Luttrell Arms Hotel

DBB Guests

Soup of the Day

bread and butter (X*, V*, Ve*)

Luttrell Arms Ham Hock Terrine

date and fig chutney, Dunster sourdough croutons (X*)

Crispy Breaded Camembert

cranberry and cider chutney (X, V)

Smoked Mackerel & Citrus Pate

pickled cucumber and fennel, Dunster sourdough (X)

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Festive Roasted Butternut Squash

truffle potato gratin, sage and onion stuffing, honey and thyme roast parsnips, sprouts (X, V, Ve*)

Luttrell Roast Turkey

ballotine of turkey and chestnut stuffing wrapped in bacon, crispy potato gratin, honey and thyme roast parsnips, creamed sprouts, red wine jus (X)

Mushroom and Tarragon Pearl Barley Risotto

roasted butternut squash, leeks, goats' cheese, pickled red onion, Twineham Grange cheese (V, VE*)

Slow Roasted Little Oak Farm Pork Belly

potato gratin, celeriac, rainbow chard, apple and black pudding faggot, cider and mustard sauce (X*)

Oven Roasted Hake Fillet

creamy smoked fish chowder, samphire, brown shrimp butter (X)

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Traditional Christmas Pudding

brandy custard (X*, V)

Apple & Cinnamon Crumble

Cornish clotted cream, toasted mixed nuts (X, V)

Raspberry & White Chocolate Cheesecake

raspberry sorbet (X)

Selection of Ice Creams & Sorbets

2 scoops, 3 scoops (V*, Ve*, X*)

Allergens - If you have any dietary requirements including intolerances and allergens, please inform a member of staff before you order.

Detailed allergen information is available for every dish that we serve. V = vegetarian V vegetarian option available*

X = contains non gluten ingredients X = non gluten ingredient option available Ve = vegan Ve* = vegan option available*