

## *The Coleridge Restaurant*

### *Festive Sunday Lunch Sample Menu*

#### To Begin

*Cream of Parsnip and Honey Soup with Truffle Oil*

*Chicken and Wild Mushroom Terrine with Cider Chutney and Toasted Sour Dough*

*Gravlax of Whisky Cured Salmon with Sour Cream and Pumpernickel Bread*

*Torched Goats Cheese Salad with Cranberry and Red Onion Relish*

#### Main Courses

*Roast Breast of Turkey with Confit Turkey Leg, Pigs in Blankets, Stuffing, Goose Fat Roasties and Seasonal Vegetables*

*Slow Cooked Pork Belly with Grain Mustard Mash, Crackling, Apple Sauce and Seasonal Vegetables*

*Pan Fried Fillet of Sea Bass with Saute Savoy, Peas and Pancetta, New Potatoes and a Mussel and Chive Butter Sauce*

*Roast Mediterranean Vegetable Filo Tart with Mozzarella Gratin, New Potato & Chive Crush, Avocado Salad*

#### Desserts

*Wootton Courtenay Blackberry & Apple Crumble with Clotted Cream*

*Homemade Duo of Wicked Wolf Gin and Tonic Sorbet and Mango Sorbet*

*Whisky Marmalade & Brioche Bread and Butter Pudding with Crème Anglaise*

*Affogato with Homemade Vanilla Ice Cream and Biscotti*

*Two Courses £22.95pp    Three Courses £28.00pp*

*Dishes are made fresh from scratch and use West Country produce wherever possible  
Allergen information available on request. Please note we are not a nut-free kitchen.*