

SYMONDSBURY KITCHEN CHRISTMAS MENU 2019

Available evenings on 5th & 12th December



FIRST COURSE

Beetroot bhajis with coconut yoghurt & fresh coriander

Smoked halibut parcel with toasted ryebread

Warm loin of Symondsburys venison, sautéed sprouts & toasted almonds

MAIN COURSE

Cauliflower, chesnut & sage polenta cake with creamy mushrooms & wilted kale (V&VG)

Home reared Symondsburys lamb, root vegetable croquettes & sautéed sprouts with garden kale

SK Traditional Christmas lunch with turkey, stuffing, roast potatoes & all the trimmings!

PUDDING

Homemade mincemeat tart with Symondsburys apples & almond crumble topping

Chesnut & chocolate mousse with biscotti

New York cheesecake with boozy caramelised oranges & clementines

All with crème fraîche or local double cream



2 courses £24.00 3 courses £29.50

BOOKING ESSENTIAL

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