



CHRISTMAS MENU

STARTERS

Butternut squash and sage soup

Pumpkin seeds and toasted sourdough

Grilled goat's cheese and caramelised pear salad

Watercress and clementine dressing

Traditional oak-smoked salmon

Maple braised cranberries and toasted artisan bread

Chicken liver and brandy pâté

Hogs Bottom chutney and toasted sourdough

MAIN COURSES

Traditional roast turkey breast & leg

pigs in blankets, cranberry stuffing, roast potatoes and pan jus

Clinton Devon Estates wild venison

Braised with smoked bacon, chestnuts, wild mushrooms in a rich Madeira
jus, thyme roasted potatoes

Oven-baked South Coast hake fillet

Lyonnais potatoes, saffron and fennel beurre blanc, and salmon pearls

Portobello mushroom, Somerset brie and cranberry

Wellington

Thyme-roasted potatoes and sage gravy

DESSERTS

Traditional Christmas pudding

Brandy custard

Cinnamon-scented crème brûlée

Shortbread biscuit

Exploding Bakery chocolate brownie

Vanilla ice cream

Selection of West Country ice cream and sorbet





STARTER

MAINS

DESSERT

Customer Name	Soup	Goats Cheese	Salmon	Pate	Turkey	Venison	Hake	Wellington	Xmas Pud	brûlée	Brownie	Ice Cream

Please contact us by email or telephone on info@marinesidmouth.com or 01395 201210. Then complete this pre-order form no later than 1 week prior to your booking.

Name:

Contact No:

Booking Date:

Time:

Number in Party:

3 Courses - £34

2 Courses - £28