

## The Marlborough Tavern Christmas Day Menu

Five courses plus Champagne on arrival, £99 per person (service included)

### On arrival

Selection of canapés

*Please inform us of any allergies*

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### Starters

Roasted cauliflower, celeriac & apple soup with crispy sage and toasted sourdough

*Vgn, Gf, Df*

Cured salmon with beetroot, horseradish, pickled kolrabi, beetroot purée and crème fraîche

*Gf, Df without horseradish or crème fraîche*

Crispy Somerset goats' cheese with baba ganoush, sultanas, pomegranate & basil dressing

*Gf, Lactose free*

Duck liver parfait with focaccia crisps, shallot relish, pickled grapes & watercress

*Gf, this dish is unavailable Df*

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### Mains

Roast turkey with all the trimmings

*Gf, Df*

Somerset lamb hotpot with savoy cabbage, caraway carrots, lamb gravy & salsa verde

*Gf, Df*

Roasted hassleback butternut squash with truffled wild mushrooms, braised leeks & crispy kale

*Vgn, Df, Gf*

Roasted fillet of bream with celeriac mash, tenderstem broccoli & brown shrimp salad, bisque, saffron aioli

*Gf, this dish is unavailable Df*

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### Desserts

Christmas pudding with brandy custard and rum & raisin ice cream

*Gf version on request, this dish is unavailable Df*

Sticky toffee pudding with honeycomb & vanilla ice cream

*This dish is unavailable Df or Gf*

Dark chocolate mousse with maple toasted banana bread & caramelised bananas

*Vgn, Gf, Df*

Lemon tart with mascarpone & vanilla cream, limoncello syrup

*This dish is unavailable Df or Gf*

Cheese, crackers, celery & grapes

*Gf with alternative crackers*

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### **Coffee, Tea & Petit Fours**

*Gf, Vgn with milk & chocolate alternatives*

**Allergen Information:** None of the dishes on this menu contain nuts. Please be aware that we do use nuts in our kitchen. If you have a serious nut allergy, please do make us aware to avoid cross contamination. **Vgn** = vegan, **Gf** = gluten free, **Df** = dairy free

**Service Charge:** Included in the price of the meal is a service charge. Please note that all gratuities are shared equally between staff working on shift (both kitchen and front of house). No element of tips goes to the owners of the business.