


## CHRISTMAS LUNCH: TOFT HOTEL

Sunday 17 December

### MENU



Chef's homemade butternut squash soup finished with crème fraiche & a sweet chilli crostini (V)

Honeydew melon slices served with fresh fig & crumbled goats cheese (GF)(V)

Chef's homemade ham hock & parsley terrine served with cauliflower piccalilli & dressed leaves (GF)

---

Roast Tilton turkey, chipolata & bacon roll, apricot & chestnut seasoning, rich pan gravy with cranberry relish

Oven baked salmon topped with asparagus & served with a crayfish velouté (GF)

Mushroom, leek & spinach open wellington topped with melted Somerset Brie, rocket & pine nuts (V)

**All main courses served with seasonal vegetables, roasted potatoes & minted new potatoes**

---

Homemade Traditional Victorian Christmas pudding with cognac & vanilla sauce (Egg free, Dairy free, gluten free & vegetarian also available, please ask).

Spiced apple baked cheesecake served with clotted cream ice cream (V)

Chocolate orange tart served with double cream & candied orange zest (V)

---

Coffee or tea with chocolate mints

---

**3 courses £17.45**

Orders to Joy Mann please

Email: [jmann@emc.co.uk](mailto:jmann@emc.co.uk)