



Christmas Menu

Starters

Celeriac and apple soup with melting Blue Vinny cheese

Hot smoked trout, duck egg, capers, raisins and cauliflower

Confit duck and game terrine, spiced orange puree, pistachio toast and pickled shallot salad

Brie and truffle croquette, onion marmalade and celery salad

Mains

Hinton turkey with all the trimmings

Slow cooked beef feather blade, creamed potato, Savoy cabbage, marmalade glazed carrot

Atlantic cod with Crown Prince pumpkin succotash

Curried butternut squash with a fried egg, Romanesco “couscous”, flaked almonds and papadum

Pudding

Clotted cream panna cotta, mulled wine syrup, gingerbread streusel and candied chestnuts

Mint and chocolate cremeux with vanilla ice cream

Sticky spiced pumpkin pudding, salted caramel sauce and eggnog ice cream

Lord Poulett cheese board, fruit chutney and biscuits

£26 for 2 courses, £30 for 3 courses

Available from December 10th to December 24th

Please call 01460 73149 or contact info@lordpoulettarms.com to book

Please let us know if you have any allergies or require information on any ingredients used in our dishes.

www.lordpoulettarms.com Facebook: @lordpoulettarms Instagram: @lordpoulettarms

Pudding Wine & Port	glass	bottle
'Elysium' Black Muscat	£6.50	£40.00
Sauternes	£7.50	£34.00
Barros LBV	£4.00	£40.00
Barros Colheita 1996	£6.50	£75.00
Traditional English Meads	£3.50	£30.00
Viking's Blood		
French Connection		
English mead		
Highland		
Ginger		
Pomona, a blend of Somerset cider brandy & apple juice	£3.30	£20.00

Elsa, Charlie's dog, may come and say hello, she is on a strict diet for her Christmas party so please do not tempt her with a treat...

Christmas Opening Hours

	Bar	Lunch	Supper
Christmas Eve	11am-11pm	12-3pm	6-9.15pm
Christmas Day	12-2pm	Closed	Closed
Boxing Day	11am-11pm	12-3pm	6-9.15pm
27th-30th December	11am-11pm	12-3pm	6-9.15pm
New Year's Eve	11am-5.30pm	12-2.30pm	Ticketed Event
New Year's Day	11am-11pm	12-3pm	6-9.15pm

From everyone at The Lord Poulett we would like to wish all our valued customers a very Happy Christmas and a joyous New Year

Please let us know if you have any allergies or require information on any ingredients used in our dishes.
 www.lordpoulettarms.com Facebook: @lordpoulettarms Instagram: @lordpoulettarms