



THE MASTER BUILDER'S
at Buckler's Hard

Christmas Day Lunch

Amuse Bouche

Parmesan dumpling on roast tomato volute (GF)

Starters

Smoked game terrine in pancetta, caramelised red onion and port chutney, candy walnut and sourdough bread. (GFA)

Confit salmon, crayfish, pickled beetroots, blood orange and poached quail egg (GF)

Chestnut, truffle and wild mushrooms risotto (V VE GF)

Butternut squash soup with braised shallots, topped with toasted sprouts (V)

Main Course

Roast turkey traditional garnish and cranberry sauce (GF)

Saddle of venison wellington, fondant potato tender stem and heritage carrots

Pan fried hake saffron and chive mash potato samphire and sauté clams (GF)

Grilled polenta, curried puy lentils, braised onions and wilted spinach (V VE)

Dessert

Christmas pudding with brandy sauce (GFA)

Poached pear in grenadine honeycomb blueberry sorbet (V VE GF)

Orange and chocolate torte with pistachio cream

Selection of Godminster cheeses (GFA)