

AT TOM'S LYME REGIS

CHRISMAS MENU

25TH NOVEMBER-23RD DECEMBER

Advance booking of our Christmas menu is essential as space is limited. Bookings can be made via phone on 01297 816018 or email at bookings@tomslymeregis.com.

Minimum of 6 people for menu with a £10 per person deposit.

Guests will be required to pre order from the Christmas menu.



CHRISTMAS MENU £60PP

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*PRE ORDER ONLY

STARTER

BEETROOT CURED SALMON

PICKLED CUCUMBER, DILL EMULSION, FENNEL

CRAB CROQUETTA

ROMESCO SAUCE & GREMOLATA

DUCK LIVER PARFAIT APRICOT PUREÉ, PARSLEY EMULSION, PICKLES, & TOAST

TWICE BAKED KERN SOUFFLÉ

APPLE, BEETROOT PICKLED WALNUT, & MIXED SALAD LEAVES

MAIN

PAN ROASTED SEA BASS

CASTLEWOOD & CAVIAR SAUCE, SPINACH & NEW POTATOES

ROASTED BEECH RIDGE FARM DUCK

BREAST, CONFIT LEG, GLAZED VEGETABLES, FONDANT POTATO,

& SOUR CHERRY JUS

HERB CRUSTED RACK OF DARTMOOR LAMB

BRAISED PEAS, DAUPHINOISE POTATOES, & LAMB JUS

BEEF WELLINGTON

BASHED SWEDE, CAVOLO NERO, PARMENTIER POTATOES, & RED WINE JUS * £10 SURCHARGE/ MINIMUM 6 PEOPLE

SALT BAKED CELERIAC

CAVOLO NERO, WILD MUSHROOMS, & SALSIFY

DESSERT

STICKY TOFFEE PUDDING

VANILLA ICE CREAM

MALTED CHOCOLATE MOUSSE

HONEYCOMB & TOFFEE SAUCE

APPLE TART TATAN VANILLA ICE CREAM

CHEESE FROM THE TROLLEY

CHUTNEY, & CRACKERS & *£2.50 SURCHARGE