



SOPWELL
HOUSE

CHRISTMAS EVE DINNER

STARTERS

Tuna tartare

Mango, chilli and Spring Onions, yuzu dressing, sesame cracker

Winter mushroom salad (ve)

Miso marinade, pickled onions, chestnut purée, watercress, pine nut dressing

Aylesbury duck liver parfait

Apple and blackberry chutney, brioche

MAIN COURSES

Brixham seabass

Provençal vegetables, basil essence

West country lamb

Spinach, fondant potato, navarin garnish, rich lamb jus

Roasted artichoke and courgette risotto (v)

Courgette fritters, confit lemon, salt dried chickpea

DESSERTS

Baileys cheesecake

Smooth coffee ganache

Matcha tiramisu

Green tea crèmeux

Warm spiced Brambley apple cake (ve)

Vegan cinnamon cream

Coffee and Petit Fours



ALLERGENS - Please scan QR code and speak to a member of the team if you have any allergen or dietary requirements