



Christmas Day 2016

Anton's

Welcome.

Selection home made Canapés and Champagne

Amuse-Bouche

To Start

Goats cheese and chive pannacotta with roasted fig and pea shoot salad, croutons, finished with a toasted sesame seeds, herb and Lemon Dressing

or

Slow Confit pork belly on a bed of sautéed root vegetables, caramelised apple, carrot Puree, finished with red wine jus & pea shoot salad

or

Smoked trout & crème fresh pate with a caper & parsley mixed salad finished with toasted sour dough & chutney

Entremets

Lemon & lime Sorbet

The Main Event

Pan fried stone bass on a saffron crust, new potato cake with sautéed spinach, Green beans, roasted beetroot, roasted butternut squash finished with a crayfish and parsley butter sauce

or

Slow cooked brisket of beef roasted carrots, smoked mashed potato, creamed leeks, sautéed green beans finished with fresh Yorkshire pudding & herb gravy

or

Roasted breast of turkey with garlic & herb Roasted potatoes, sautéed sprouts, braised red cabbage, honey glazed parsnips, Chantilly carrots, cauliflower cheese, pig in blankets, homemade stuffing finished with A Fresh Yorkshire pudding, Cranberry sauce and red wine jus

or

Homemade Nut Roast with garlic & herb Roasted potatoes, sautéed sprouts, braised red cabbage honey glazed parsnips, Chantilly carrots, cauliflower cheese, pig in blankets, homemade stuffing finished with a fresh Yorkshire pudding, Cranberry sauce and red wine gravy

And Finally

White chocolate and champagne parfait with a raspberry coulis, chocolate & raspberry crumb, Chantilly cream

or

Creamy Christmas pudding cheese cake with a rum & cinnamon fruit compote finished with grated chocolate and toasted oats

or

Dark chocolate fondant with a cherry puree served with chocolate Ice cream, fresh cherries & tempered chocolate

or

Pear & Chocolate crumble with clotted cream ice cream

or

Selection of local cheese, drift wood, Somerset brie, cave aged Cheddar and Dorset blue served with homemade chutney, celery apple and crackers

To Finish

Tea and Coffee with homemade fudge and petit fours

£70 per person, served 12noon - 2.30pm, pre-order only. 50% deposit required on booking (limited availability)