




FESTIVE MENU

* Gluten-free alternative available | * Dairy-free alternative available



Please let us know in advance if you have any dietary requirements (including gluten-free, dairy-free or vegan requirements), as some dishes on this menu will not be suitable and so will be removed in line with any allergen requests

STARTERS

- Smoked Salmon Mousse *
Smoked crème fraîche, pickled cucumber, samphire, caviar, preserved lemon
- Butternut Squash Soup – vegetarian or vegan alternative available *
Toasted pumpkin seeds, winter truffle, goat's cheese, crouton
- Braised Pork Shoulder Terrine *
Toasted hazelnuts, apple and cider chutney, pickled fennel, crackling crumble

MAINS

- Turkey Roast Dinner **
Lemon and thyme stuffing, cranberry sauce, pigs in blanket, gravy
 - Roasted Vegetable Strudel – vegan, vegetarian
Truffled watercress salad, gravy
- All served with roast potatoes, carrots and peas, cauliflower cheese, red cabbage
- Pan-Fried Sea Bass *
Seaweed mustard mash, verjus beurre blanc, curly kale, caviar

DESSERTS

- Christmas Pudding – vegan *
Brandy custard, cranberry compote
- Sherry Trifle
Toasted almonds, custard and cream
- West Country Cheeses **
Chutneys, grapes and crackers


TO FINISH

- Coffee and Mince Pies



SAUNTON SANDS HOTEL

★★ SOURCE SPA AND WELLNESS ★★



We use a wide range of ingredients, so if you have a dietary requirement, we are happy to offer meals which are free of particular allergens. Please ask one of our team members for advice.