**The Summerhill Restaurant**

 (V) = These dishes contain no trace of meat or fish

**Starters**

Spiced Parsnip Soup with Roasted Chestnuts (V)

Fresh Mussels Cooked in Coriander Cream

Creamy Garlic and Chive Mushrooms on Toasted Brioche (V)

Smoked Salmon and Cream Cheese Terrine with Lemon and Cucumber Dressing

Crispy Parma Ham, Mozzarella and Sun Blushed Tomato Salad with Balsamic Syrup

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**Mains**

Roast Turkey with all the Festive Trimmings

Slow Roasted I.O.W. Lamb Shoulder with Rosemary and Garlic Roast Potatoes and a Cherry and Port Jus

Baked Salmon Fillet with a Herbed Crust, Sautee Potatoes and Dijon and Dill Sauce

Baked Coley Fillet with Olive, Caper, Tomato & Basil Sauce with Penne Pasta and Toasted Pine Nuts

Vegetable Stir Fry with Egg Noodles & Plum Sauce (V)

Butternut Squash and Sweet Potato Risotto with Parmesan Crackling (V)

* *Help us stop the dumping of perfectly good fish back in the sea dead.*

*Support Hugh’s Fish Fight by signing up to the campaign at* [*www.fishfight.net*](http://www.fishfight.net)

**Selection of Homemade Desserts**

Christmas Pudding with Brandy Sauce

Bailey’s Crème Brulee with a Poppy Seed Tuille Biscuit

Glazed Lemon Tart with Champagne Sorbet

Double Chocolate Cheesecake with Winter Berry Compote

Selection of Continental Cheeses and Biscuits with Apple Chutney

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**Tea & Coffees**

Pot of Tea or Freshly Brewed Coffee & Mince Pies

As much of our produce as possible is sourced locally and sustainably, we use the local farms across the island for the meat you see on this menu. Great care and attention is paid to the produce to ensure you get the finest quality on your plate.