Christmas Day at The Pem

## Canapés

OG mince pie Smoked salmon mousse on buckwheat with marinated trout roe Panisse sphere with crab filling

> Dorset Lobster Cocktail Cognac, Winter leaves, Cayenne

> > or

Honey Glazed Saddleback Ham Wiltshire truffle, St. Ewe Rich Yolk, tarragon

Shorthorn Beef Wellington Wiltshire truffle, wild mushrooms, Madeira

or

Five Bird Ballotine Duck liver, kalettes, cranberry

Christmas Pudding Parfait Clementine, Brandy brown sugar beignet

Caramelia Yule Log Cassis, chestnuts, Estate Dairy cream

Coffee & Petit Fours

£180 per guest

Adults need around 2000 Kcal a day. All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.