





# The Christmas Mish

### To start.

Squash, chestnut & brie tart with caramelised red onion & cranberry marmalade, petit salad with balsamic cream

Butternut squash soup with toasted pumpkin seeds, crème fraiche served with sourdough

Filo parcels with butternut squash, spinach and feta cheese with petit salad, beetroot and mint raita, and a winter spiced cranberry & apple chutney

### Main courses



Rich Barolo red wine venison pie, with button mushrooms and pearl onions, topped with crisp puff pastry

Turkey wellington with parma ham, filled with truffled mushrooms, herbs and sun-dried tomato stuffing, with a rich garlic, red wine & rosemary gravy

Sweet potato wellington with mushrooms, kale spinach, pine nuts & caramelised red onions served with a winter spiced cranberry & juniper berry jus

Baked fillet of hake with creamed spinach & herbs, & a white wine Chablis cream

All served with: champ potatoes, roast goose fat potatoes with garlic and rosemary, wweet onion, cranberry and pistachio stuffing, and winter greens of kale, broccoli, brussel sprouts & spinach

## Desserts

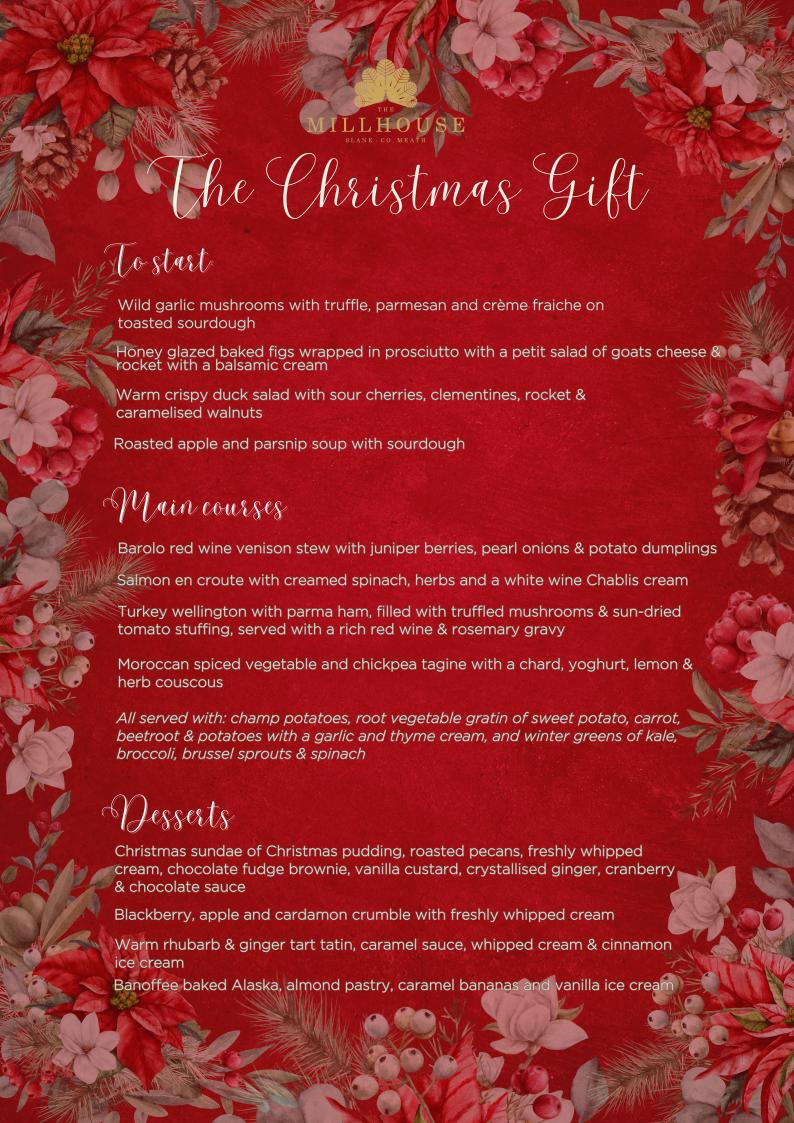


Christmas sundae of Christmas pudding, roasted pecans, freshly whipped cream, chocolate fudge brownie, vanilla custard, crystallised ginger, cranberry & chocolate sauce

Plum tart tartan with orange blossom honey & vanilla crème fraiche



Baked camembert platter with rosemary & garlic and warm sourdough buns (sharing dish for minimum 2 people)





# The Outdoor Adventure

# To start:

Barbary duck & sour cherry skewers, with petit salad of watercress, pomegranate, roast hazelnuts & clementines, balsamic cream

Grilled halloumi with roasted red pepper & black olive tapenade, stuck with fresh basil & Romesco sauce

Butternut squash soup with toasted pumpkin seeds, crème fraiche served with sourdough

### Main courses

Rich Barolo red wine venison pie, with button mushrooms and pearl onions, topped with crisp puff pastry

Tandoori lamb cutlets with yoghurt & mint riata, and baby leaf petit salad

Thai sweet potato & sea trout wellington, with spinach, chilli & coriander and a spiced coconut cream sauce

Spiced cauliflower steak served with sautéed kale, spinach & pomegranate, and walnut romesco sauce

All served with: goose fat, garlic and sage & rosemary roast potatoes, butternut squash, red onion and vegetable stuffing & winter greens of kale, broccoli, brussel sprouts and spinach

## Desserts

Christmas sundae of Christmas pudding, roasted pecans, freshly whipped cream, chocolate fudge brownie, vanilla custard, crystallised ginger, cranberry & chocolate sauce

Cherry & chocolate ganache tart with honey mascarpone & raspberry coulis Blackberry and apple crumble with toasted almonds & vanilla mascarpone cream

Baked camembert platter with rosemary & garlic and warm sourdough buns (sharing dish for minimum 2 people)