

# Christmas Dinner Menu

£55

## Homemade Bread

Herb Butter

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*To Start*

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## Chestnut & Celeriac Soup

Truffle Oil

## Whipped Goats Cheese

Toasted Hazelnut, Roasted & Pickled Crown Prince Squash

## Caramelised Pork Belly

Date Jam & Carrot Crisps

## Confit Chicken Lollipop

Creamed Barley & Smoked Bacon

## Seared Sea Scallop (£3sup)

Doherty's Black Pudding & Glazed Apple

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*For Main*

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## Confit Leg of Duck

Smoked Breast, Sweet Potato Purée & Savoy Cabbage

## Free Range Turkey & Cured Ham

Mulled Cranberries, Herb Stuffing & Sprout Leaves

## Slow Cooked Daubé Of Beef

Cavolo Nero, Parsnip Crisps & Bourguignon Jus

## Seafood Risotto

Marscapone, Pickled Cucumber & Trout Caviar

## Salt Baked Celeriac & Spinach Pithivier

Jerusalem Artichoke & Black Garlic

## Beef Fillet (£6 sup)

Pomme Anna, Chestnut Mushroom & Red Wine Jus

*Mains served with our Buttered Mash Potatoes & Seasonal Market Vegetables*

**All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please ask your server for details.**

*To Finish*

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**Clementine & Lemon Posset**

Orange Gel & Mixed Spice Sablé

**Christmas Pudding Parfait**

Brandy Apple, Cherry Gel & Biscuit Crumb

**Chocolate Tart**

Caramel Popcorn & Milk Ice Cream

**Irish Cheese Selection (£2.sup)**

Sourdough Crackers, Fig & Date Jam

**May We Suggest....**

Pajzos Tokaji Aszu 5 Puttonyos 2016	£6
Quady Winery Elysium Black Muscat	£6.50
Quinta De La Rosa LBV Port	£6.50
Quinta De La Rosa 10yr Tawny Port	£7.50
Expresso Martini	£11
Liqueur Coffee	£7.50
Montifaut VSOP	£8.50
Montifaut XO	£10.50

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