



## **Christmas Lunch Menu 2018**

### **Starters**

Celeriac, Truffle, Hazelnut Soup

Pumpkin, Wild Mushroom, Bacon Crumb

Pressed Smoked Confit Duck Leg Terrine, Parsnip Puree, Parsnip Crisps, Hazelnuts, Burnt Celeriac  
Truffle Aioli

Crisp Pork Belly, Brown Butter Cauliflower Puree, Burnt Apple, Puffed Crackling, Raisin  
Gin Cured Salmon, Pickled Cucumber, Horseradish, Citrus Crème Fraiche, Wheaten Crumb

Crab Beignet, Spiced Apple Chutney, Apple Salad

Roasted Butternut Squash Agnolotti, Almond, Brown Butter, Pecorino, Sage

Roasted Cauliflower, Sprout Tops, Squash, Beetroot Puree, Sherry Vinaigrette (Vegan)

### **Mains**

Guinness and Treacle Braised Venison Shoulder, Pearl Onion, Wild Mushroom,  
Smoked Pancetta, Celeriac Puree

Daube of Beef, Creamed Potatoes, Roast Parsnip, Red Current Jus

Roast Turkey, Stuffing, Ham Hock croquette, Creamed Potatoes, Crisp Pancetta, Turkey Jus,

Hake Fillet, Chickpea, Squash, Tomato, Saffron Aioli

Crisp Lentil Pakora, Pickled Squash, Coriander, Chilli, Yoghurt

Roasted Pumpkin, Kale, Confit Shallots, Pickled Chestnuts, (Vegan)

*Served with a selection of seasonal vegetables and potatoes*

### **Desserts**

Salted Caramel Chocolate Pot, Chocolate Crumb, Berry Compote, Milk Foam

Mulled Wine Poached Pear Pavlova, Candied Orange, Orange Curd, Hazelnuts

Beech Hill Christmas Pudding, Brandy Custard, Orange Almond Biscotti

Panettone Pain Perdu, Whisky Caramel, Vanilla Ice Cream

Almond Milk Rice Pudding, Ginger, Cinnamon, Rum, Raisin, Almond Praline (Vegan)

Ice creams or Sorbet, Brandy Snap

Irish Cheese, House Crackers, Quince, Grape, Fermented Celeriac

**Two Courses £21.95 / Three Courses £24.95**