

CHRISTMAS DAY MENU

25TH DECEMBER

Dine with us on Christmas Day and enjoy a festive 7 course lunch!

£75 PP

NO.1

Roast Nduja Hand Dived Scallop // *dressed with chorizo jam*

NO.2

Celeriac & Onion Soup (v) // *with dolcelatte cheese bon bon*

Crab & Tiger Prawn Cocktail // *baby gem & classic Marie Rose sauce*

House Duck Bresaola & Duck Leg Confit // *mulled wine poached fig & maple syrup dressing*

Goat's Cheese & Chestnut Terrine (v) // *baby beets, beetroot meringue & micro leaf salad*

NO.3

Lime Sorbet Amuse Bouche

NO.4

Roast Turkey // *sausage stuffing, pigs in blankets, duck fat roasties, creamed brussels & bacon, roast turkey gravy*

Rolled Saddle of Lamb // *apple and pear farce, boulangere potatoes & port jus*

Sous vide Fillet of Beef // *truffle mash, celeriac puree, sautéed wild mushrooms, green beans & shiraz jus - served medium*

Beetroot Risotto (v) // *fried halloumi, baby leeks & toasted pine nuts*

Roasted Cured Cod // *sautéed new potatoes, parsnip volute, roast shallots & baby leeks*

NO.5

Christmas Pudding // *brandy sauce & cranberry compote*

Chocolate Marquise // *boozy cherries & chantilly cream*

Lemon Posset // *with shortbread biscuit*

NO.6

After Dinner Coffee // *& mince pies*

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NO.7

House of Darwin Cheese Table

After your main course, help yourself to our cheese table, specially prepared to fulfil your festive needs. Whether it's before your dessert or with your coffee,

it's up to you!



CHRISTMAS FAYRE MENU

26TH NOV - 30TH DEC

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£20PP
12PM - 4:45PM

£25PP
5PM - 9PM

STARTERS

Classic Prawn Cocktail // *baby gem lettuce & marie rose sauce*

Ham Hock Terrine ^(gf) // *micro leaf salad & house picallily*

Curried Parsnip Soup ^(v) // *curry oil, tumeric, galgal, ginger, cumin & coriander*

Creamed Wild Mushroom ^(v) // *ciabatta toast, parsley shoots & wild mushroom crumbs*

MAINS

Roast Turkey // *pigs in blankets, roast potatoes, mash potato, carrots, braised red cabbage, stuffing, roast parsnips, brussel sprouts & gravy*

Beef Bourguignon // *beef blade, sautéed new potatoes, glazed carrots, sautéed bacon, onion & mushroom garnish*

Pan Fried Salmon // *crushed new potatoes, mussels & dill veloute*

Butternut Squash & Sage Risotto ^(v) // *with dolcelatte cheese*

AFTER DINNER

Christmas Pudding // *with brandy sauce*

Chocolate Mousse // *house shortbread & Chantilly cream*

Lemon Posset // *with boozy cherries*

Sticky Toffee Pudding // *with toffee sauce*

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House of Darwin Cheese Selection // *brie, smoked applewood, goats cheese, stilton, grapes, onion chutney & homemade bread* - £5.50

