

2 Courses £32 - 3 Courses £38

## **STARTERS**

Chicken Liver Parfait, preserved clementines, brioche
Poached smoked salmon, beetroot vinaigrette, horseradish & dill
creme fraiche, pain d'epices, crouton
Roasted Orkney Scallops, salt baked celeriac, chicken butter sauce,
crispy chicken skin, balsamic roasted onion (£6 supplement)
Butternut Squash Soup, walnut pesto, poppy seed bread (VG)

## **MAINS**

Roast Norfolk Bronze Turkey Breast, duck fat potatoes, bacon wrapped chipolata, roasted sprouts, parsnips, carrot and swede Short Rib Bourguignon, truffle pomme puree, creamed savoy, Alsace bacon

Cornish Brill, salsify, oyster, champagne & grape butter sauce Pappardelle, Chestnut & Sep Ragu, parsley & garlic gremolata (VG)

## **DESSERTS**

Christmas Pudding, cranberry compote, brandy cream (VG)(DF)(GF)
Blood orange Panna Cotta, candied hazelnuts, chocolate sorbet
Selection of Ice Creams and Sorbets (3 scoops)
Stilton Cheese, port jelly, grapes, walnut bread

## To Finish... Mince Pies

Please note that a discretionary 10% service charge will be added to your bill, all of which goes to our staff Please advise us of any allergies when ordering

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